

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO CLAIR

AOP Gevrey-Chambertin Premier Cru Clos Saint-Jacques
Red



PRESENTATION

An essential reference of Côte de Nuits, the Domaine Bruno Clair has prestigious parcels in Gevrey-Chambertin, Chambolle-Musigny, and Marsannay. Favoring environmentally friendly viticulture, the domain produces wines of remarkable depth and precision. The reds, dominated by Pinot Noir, are characterized by their complexity, with notes of black fruits, spices, and a superb tannic structure. Wines designed for aging and expressing the Burgundian terroir.

VARIETAL

Pinot Noir 100%

LOCATION

Parcels are located north of the village of Gevrey Chambertin at the foot of the Combe de Lavaux. This emblematic climat enjoys a privileged position on a well drained and ideally exposed slope. The estate's parcels are planted mid slope at an altitude promoting slow and even ripening of Pinot Noir. The predominantly eastern exposure captures gentle morning light while preserving natural freshness. The nearby combe ensures regular air circulation, limiting excess humidity. This setting brings tension and energy to the wine.

Age of vines: 50 à 70 years old

TERROIR

The terroir of Clos Saint Jacques is composed of brown limestone soils mixed with clay and limestone scree from the combe. This composition provides both structure and aromatic finesse. Limestone brings precision and minerality. Clay ensures natural water reserves that support the vines during dry periods. The relatively shallow soils encourage deep rooting and natural concentration. This geological harmony produces a Pinot Noir that is ample and structured. The terroir gives the wine controlled power balanced by freshness.

IN THE VINEYARD

Domaine Bruno Clair manages its vineyards with respect for living ecosystems and natural balance. Soils are ploughed mechanically to preserve vitality and biological activity. No chemical herbicides are used. Pruning and canopy management limit yields and enhance concentration. Treatments are adapted to each vintage and applied with care. The goal is to harvest healthy and perfectly ripe grapes. Biodiversity around the parcels is encouraged to maintain ecological harmony.

HARVEST

Harvesting is carried out entirely by hand to protect grape integrity. An initial selection is performed in the vineyard to retain only perfectly ripe clusters. Grapes are carefully placed in small crates to avoid damage. Upon arrival at the winery, a second meticulous sorting takes place. This double selection guarantees precision and homogeneity. The harvest date is chosen to achieve optimal balance between phenolic ripeness and freshness. The estate seeks ideal maturity without excess. Careful harvesting shapes the wine's elegance and depth.

WINEMAKING

Vinification is conducted with precision to respect both Pinot Noir and terroir identity. Depending on the vintage, a measured proportion of whole clusters may be included to enhance complexity. Fermentations occur with indigenous yeasts. Extraction is gentle and progressive, favouring infusion and refined tannins. Maceration develops depth and structure without heaviness.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

Ageing takes place in French oak barrels for approximately 16 to 18 months. The proportion of new oak is around 40 to 50 percent depending on the vintage. The wood supports the wine without masking its character. Time refines texture and enhances balance and ageing potential.

SERVING

Serving temperature: 15 to 16°C.

AGEING POTENTIAL

10 to 15 years

TASTING

A benchmark among the Premiers Crus of Gevrey-Chambertin, Clos Saint-Jacques from Domaine Bruno Clair captivates with its aristocratic finesse and natural depth. The nose is pure and refined, blending vibrant red fruits (raspberry, redcurrant), sweet spices, dried rose petals, and a hint of wet stone. With aeration, more earthy and woody nuances emerge, reflecting a subtle, well-integrated oak ageing. On the palate, the wine is both precise and caressing, with a fine, linear tannic structure supporting a juicy and elegant texture. The long, vibrant finish lingers on saline, floral, and delicately smoky notes. A distinguished Premier Cru, masterfully balanced and built to age.

VISUAL APPEARANCE

Deep ruby with brilliant highlights.

AT NOSE

Fresh red fruits, floral touches, subtle spice, and mineral depth.

ON THE PALATE

Elegant and structured, with refined tannins and great aromatic persistence.

FOOD PAIRINGS

This Clos Saint-Jacques calls for refined pairings that match its elegance and depth. It pairs beautifully with roast quail stuffed with figs, veal steak with chanterelle mushrooms, or seared duck breast with reduced jus. For a vegetarian option, try a confit vegetable terrine with herbs or a celeriac gratin with truffle, both of which enhance its aromatic complexity without overpowering it. Avoid overly spicy or sweet dishes that might blur its precision. A wine of haute cuisine, to be served after aeration, at 15 to 16°C.

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