

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE BRUNO CLAIR

AOP Savigny-lès-Beaune Premier Cru Les Jarrons  
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

Savigny lès Beaune Premier Cru Les Jarrons from Domaine Bruno Clair is located south of the village of Savigny lès Beaune on a well exposed hillside. The parcels are planted mid slope at an altitude that promotes gradual and even ripening of Pinot Noir. The predominantly eastern exposure captures morning light while preserving natural freshness. The slope ensures efficient drainage of rainwater. The site benefits from good air circulation, limiting humidity. This geographical setting gives the wine balance and finesse. Les Jarrons is known for its harmonious style combining structure and elegance. It fully expresses the character of Savigny lès Beaune premier crus.

Age of vines: 40 years old

## TERROIR

The terroir of Les Jarrons consists of clay limestone soils relatively deep and mixed with limestone stones. This composition provides both roundness and precision. Limestone brings tension and minerality. Clay ensures steady water supply during summer. The structured soils encourage deep and balanced rooting. This diversity allows Pinot Noir to express a supple yet structured profile. The terroir gives the wine an elegant framework accessible in its youth. It also provides interesting ageing potential. Les Jarrons stands out for its balance between fruit, freshness and finesse.

## IN THE VINEYARD

Domaine Bruno Clair manages its vineyards with respect for living ecosystems and the environment. Soils are ploughed mechanically to preserve vitality and stimulate biological activity. No chemical herbicides are used. Pruning and canopy management control yields and enhance natural concentration. Treatments are adapted to each vintage. Careful observation guides decisions. The objective is to harvest healthy and perfectly ripe grapes. Biodiversity around the vines is encouraged to maintain natural balance. This discipline ensures sincere expression of the climat.

## HARVEST

Harvesting is carried out entirely by hand to preserve cluster integrity. An initial selection is performed in the vineyard to retain only optimally ripe grapes. Clusters are collected in small crates to avoid crushing. Upon arrival at the winery, a second meticulous sorting takes place. This double selection guarantees precision and homogeneity. The harvest date is chosen to balance phenolic ripeness and natural freshness. The estate seeks ideal maturity without excess. Careful harvesting shapes the wine's finesse and balance.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## WINEMAKING

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

## AGEING

Ageing takes place in French oak barrels for approximately 14 to 16 months. The proportion of new oak is around 25 to 35 percent depending on the vintage. The wood supports without masking the fruit. Time refines texture and harmonises the wine.

## SERVING

Serving temperature: 14 to 15°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

The Savigny-lès-Beaune Premier Cru Les Jarrons from Domaine Bruno Clair offers an elegant, floral expression of Pinot Noir, marked by finesse and freshness. The nose opens with delicate aromas of cherry, raspberry, and peony, lifted by a hint of white pepper and forest floor. On the palate, the attack is supple, supported by vibrant acidity and a light yet well-structured body. The tannins are fine and well-integrated, while the finish, subtly spiced, leaves a graceful, airy impression. A charming wine, approachable in its youth but also capable of evolving gracefully over time.

## VISUAL APPEARANCE

Bright ruby with youthful highlights.

## AT NOSE

Delicate red fruits, floral notes, white pepper, and subtle earthy undertones.

## ON THE PALATE

Fresh and refined, with silky tannins and a lingering, harmonious finish.

## FOOD PAIRINGS

This silky, floral Premier Cru pairs beautifully with delicate yet flavorful dishes. It's a great match for herb-roasted poultry, pork tenderloin with cranberries, or even grilled bluefin tuna steak. For a vegetarian option, try a root vegetable gratin with thyme or a wild mushroom tart both echo the wine's forest-like nuances.

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