



DOMAINE BRUNO CLAIR

Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

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

Chambertin Clos de Bèze Grand Cru from Domaine Bruno Clair is located in the heart of the Côte de Nuits, in the village of Gevrey-Chambertin. The estate's parcels lie on the historic slope of Clos de Bèze, one of Burgundy's oldest and most revered climats. Positioned mid-slope, the vines benefit from ideal altitude promoting slow and even ripening of Pinot Noir. The predominantly eastern exposure provides gentle morning sunlight while preserving natural freshness. The moderate incline ensures efficient natural drainage. The nearby Combe de Lavaux allows regular air circulation, maintaining healthy vineyard conditions. This privileged setting offers remarkable balance between concentration and tension. The site combines geological strength with climatic elegance. It gives the wine depth, energy, and exceptional ageing potential.

Age of vines: 60 à 80 years old

TERROIR

The terroir of Clos de Bèze is composed of brown limestone soils mixed with clay and fine marls. This complex structure promotes both power and aromatic finesse. The strong limestone presence brings precision and minerality to the wine. Deeper clay layers provide natural water reserves that support the vines during dry summers. Surface stones contribute to rapid soil warming in spring. Deep root systems ensure consistent and balanced nourishment. This geological harmony produces a Pinot Noir that is both ample and refined. The terroir gives the wine a noble, dense, and precise signature. It explains the controlled power and outstanding longevity of this Grand Cru. Each vintage expresses a unique interpretation of this legendary site.

IN THE VINEYARD

Domaine Bruno Clair manages its vineyards with deep respect for nature and terroir. Soils are ploughed mechanically to preserve vitality and encourage deep rooting. No chemical herbicides are used, and weed control is handled naturally. Pruning is rigorous to limit yields and enhance grape concentration. Vineyard treatments are carefully reasoned and adapted to each vintage's climatic conditions. The goal is to harvest perfectly healthy and balanced fruit. Biodiversity around the parcels is encouraged to maintain ecological harmony. Each cultural decision aims to preserve the identity of the climat. Observation and anticipation are preferred over systematic intervention. This commitment ensures a sincere and pure expression of Clos de Bèze.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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HARVEST

Harvesting is carried out entirely by hand to preserve the integrity of the berries. An initial selection is performed directly in the vineyard to retain only perfectly ripe clusters. Grapes are collected in small crates to prevent crushing. Upon arrival at the winery, a second meticulous sorting takes place on a sorting table. This double selection guarantees exceptional precision. The harvest date is chosen to achieve the ideal balance between phenolic ripeness, freshness, and aromatic potential. The estate seeks optimal maturity without excess. Each vintage determines its own timing. Careful harvesting conditions the elegance and depth of the wine. It forms the foundation of Grand Cru quality.

WINEMAKING

Vinification is conducted with precision to preserve both the nobility of Pinot Noir and the personality of the terroir. Depending on the vintage, a measured proportion of whole clusters may be included to enhance aromatic complexity. Fermentations occur with indigenous yeasts naturally present on the grapes. Extraction is gentle and controlled, favouring infusion over force. Maceration allows depth and structure to develop without heaviness.

AGEING

Ageing takes place in French oak barrels for approximately 18 to 20 months, with a thoughtful proportion of new oak. The wood supports the wine without overshadowing its identity. Time refines texture and polishes tannins. The result is a harmonious, profound wine built for long ageing.

SERVING

Serving temperature: 14 to 16°C.

AGEING POTENTIAL

Over 15 years

TASTING

Chambertin Clos de Bèze Grand Cru from Domaine Bruno Clair embodies the grandeur of the Côte de Nuits at its most noble. Deep and nuanced, its bouquet blends ripe black fruits (blackcurrant, black cherry), faded rose, licorice, and forest floor, all supported by an elegant oak framework with hints of sandalwood and tonka bean. The palate is striking in its balance between restrained power and precision. The texture is generous, almost velvety, carried by fine tannins and vibrant acidity that extends the finish with mineral and spicy notes. An elite wine, built to age, whose complexity will evolve beautifully over several decades.

VISUAL APPEARANCE

Deep ruby in youth, evolving to garnet with age.

AT NOSE

Complex aromas of ripe fruit, floral and spicy notes, with well-integrated oak.

ON THE PALATE

Ample, silky texture, precise structure, long mineral finish.

FOOD PAIRINGS

A wine of distinction, Chambertin Clos de Bèze calls for cuisine that matches its nobility refined, precise, and full of flavour. It pairs beautifully with hare à la royale, roast veal chop with morels, or wild duck with black cherries. For a truffled note, a creamy black truffle risotto will highlight the wine's aromatic depth and finesse. Avoid overly sweet or strongly exotic dishes, which could disturb its noble structure. This Grand Cru deserves to be served under ideal conditions, after slow aeration, and with the utmost respect.

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