



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO CLAIR

AOP Vosne-Romanée
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

Vosne Romanée Les Champs Perdrix from Domaine Bruno Clair is located on the upper part of the Vosne Romanée appellation at the northern edge of the village. The parcels occupy an elevated position on the hillside near the plateau, benefiting from altitude that promotes slow and gradual ripening of Pinot Noir. The predominantly eastern exposure captures gentle morning light while preserving natural freshness. The slope ensures efficient drainage of rainwater. Regular winds from the higher grounds help maintain healthy vineyard conditions. This setting gives the wine tension and precision. Les Champs Perdrix stands out for its structured and refined character. It offers an elegant and energetic interpretation of Vosne Romanée.

Age of vines: 75 years old

TERROIR

The terroir consists of relatively thin and stony clay limestone soils rich in limestone elements from the upper plateau. The high limestone content brings minerality, precision and finesse. Clay provides moderate and steady water supply. The shallow soils naturally limit vine vigour and enhance grape concentration. This natural constraint produces a structured and precise Pinot Noir. The terroir imparts elegant tannins and vibrant tension. It also provides aromatic purity and clarity. Les Champs Perdrix reveals a subtle balance between controlled power and refinement.

IN THE VINEYARD

Domaine Bruno Clair manages its vineyards with respect for natural balance and living ecosystems. Soils are ploughed mechanically to preserve vitality and stimulate biological activity. No chemical herbicides are used. Pruning and canopy management control yields and ensure even ripening. 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 harmony. This approach guarantees faithful and precise expression of the climat.

HARVEST

Harvesting is carried out entirely by hand to protect cluster integrity. An initial selection is made in the vineyard to retain only optimally ripe grapes. Clusters are collected in small crates to avoid crushing. A second meticulous sorting takes place at the winery. This double selection ensures high quality 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 elegance and precision.

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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WINEMAKING

Vinification is conducted with precision to respect Pinot Noir nobility 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.

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 without masking the wine's expression. Time refines tannins and strengthens ageing potential.

SERVING

Serving temperature: 15 to 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Vosne-Romanée "Les Champs Perdrix" from Domaine Bruno Clair embodies the elegance and depth that define this legendary Côte de Nuits village. The nose captivates with remarkable aromatic finesse delicate red fruits (raspberry, cherry), rose petals, soft spices, and a touch of fine wood. On the palate, the attack is silky, with refined texture supported by fine tannins and bright tension. The finish is long and persistent, with a hint of salinity and discreet sensuality. A beautifully balanced wine, both graceful and structured, with excellent ageing potential.

VISUAL APPEARANCE

Bright ruby with delicate garnet reflections as it matures.

AT NOSE

Delicate red berries, floral notes, subtle spice, and precious wood.

ON THE PALATE

Silky and refined with fine tannins, elegant freshness, and a long, nuanced finish.

FOOD PAIRINGS

This wine calls for refined and nuanced cuisine. It pairs beautifully with roasted beef fillet whose texture matches its fine tannins. Roasted pigeon with mild spices highlights its aromatic complexity and balance. Creamy mushroom risotto enhances its depth and earthy character. As a delicate sweet option, lightly sweet red berry tart creates a subtle harmony with its cherry notes. Sauces should remain elegant and precise. When slightly aerated and served at optimal temperature, the wine fully reveals its gastronomic dimension.

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