



Domaine Françoise et Denis Clair

1er Cru Clos de la Comme

The estate was founded in 1986 with 5 hectares of Pinot Noir in Santenay, where Denis' family had long been vigneron for generations but sold most of their production to négociants. Over time Denis and Françoise acquired parcels of Chardonnay in the villages of Saint-Aubin and Puligny-Montrachet. The total area cultivated now is around 15 hectares and since 2000, their son Jean-Baptiste has worked on the estate, gradually taking on more responsibility, and gaining plaudits for the increased refinement and precision of the wines.



COUNTRY

France

VARIETAL

Pinot noir

SOIL TYPE

Clay-limestone

VINEYARD

Sustainable farming without herbicides or insecticides.

1.21 hectares plot located in the middle of the 1er cru "la Comme" at the eastern end of Santenay on the border with Chassagne-Montrachet. Orientation East.

HARVEST

Hand harvested

VINIFICATION

Cold concrete vats (less than 10°C), then a cold pre-fermentation maceration begins which will last around a week. After 3 weeks the wine is put into barrels.

Aging: 100% in barrels including 15% new barrels for 12 months, the wine is then assembled in stainless steel vats and bottled after light filtration after 18 months.

TASTING NOTES

The most elegant of the premier crus in Santenay. On the nose, ripe red fruit aromas are combined with more floral notes such as violet. The palate is powerful, and the finesse of the tannins structures the wine

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