

CLAREVALLIS EXTRA BRUT

75% PINOT NOIR, 10% MEUNIER, CHARDONNAY 10% AND 5% BLANC VRAI.

*The all new cuvée from Maison DRAPPIER is called
 Clarevallis, a tribute to the abbey of Clairvaux.
 It is sourced from organic plots, and partly plowed by horse.*



Clarevallis is a modern interpretation of the Cisterian Heritage

Clarevallis is the name given by Saint Bernard to the Abbey he founded in 1115, a few miles from Urville. The hillside was planted with Morillon Noir to produce wine for the mass. In 1152, he had vaulted cellars built, today owned by the Drappier family.

Saint Bernard came to this isolated region in search for the beauty and simplicity of nature that he cherished in his work, La Grande Bible de Clairvaux; the later is the inspiration for the label of Clarevallis wine.

In homage to his hymn to nature, Clarevallis is an extra-brut non-filtered cuvee with very little sulfites. The blend is dominated by Pinot Noir (75%) to which Chardonnay, Pinot Meunier and Blanc Vrai is added.

The grapes are selected from the 32 acre organically certified vineyard. Clarevallis embodies the landscape and the land that men and women have been cultivating there since the 12th century.

Technical Information:

- ~ 75% Pinot Noir, 10% Meunier, Chardonnay 10% and 5% Blanc Vrai
- ~ Organic farming
- ~ Ecocert certification.

Vinification:

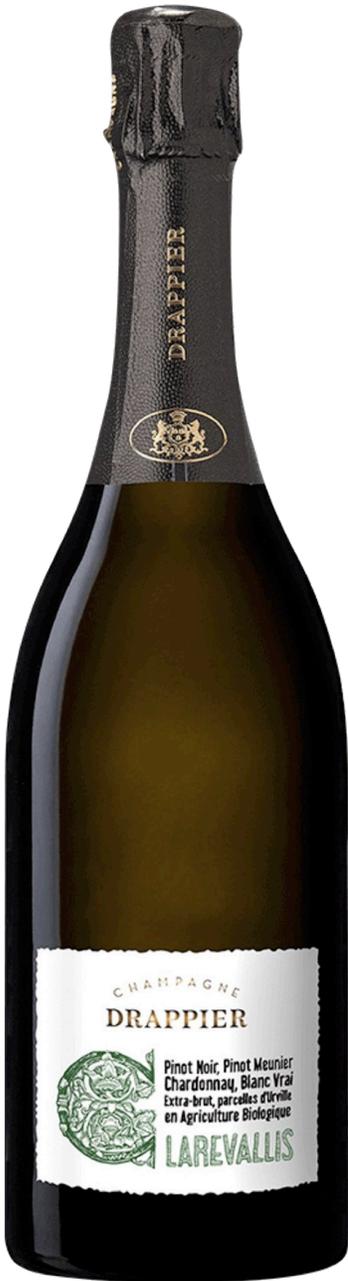
- ~ Only the first juices are selected.
- ~ Dosage: 4 g/l
- ~ Very low sulfur (20mg/l).
- ~ 12% Alc.

Tasting Note:

Very fine and persistent bubbles. Notes of elderberry and violet. Limestone minerality rounded off by the pulp of Pinot Noir dominating the blend. A tension in the mouth balanced by a discreet dosage and pretty bitters. Nice complexity. It is a fresh and very delicate champagne.

Serving suggestions:

The all new cuvée Clarevallis from Maison DRAPPIER is delicious for the aperitif and a delectable match for fishes or even with norway lobsters. **Drink:** Now to 2025 **Serve at:** 45°F.



WINE ADVOCATE - 94 POINTS

Another new micro-cuvée from Drappier is the NV Extra-Brut Clarevallis, a bottling that pays homage to the Abbey of Clairvaux, whose monks pioneered viticulture in Urville. Offering up aromas of crisp golden orchard fruit, white flowers and stone fruit mingled with hints of clear honey and green almonds, it's medium to full-bodied, fleshy and vinous, with fine depth at the core, tangy acids and a lively pinpoint mousse. Concluding with a chalky finish, this is well worth seeking out.

