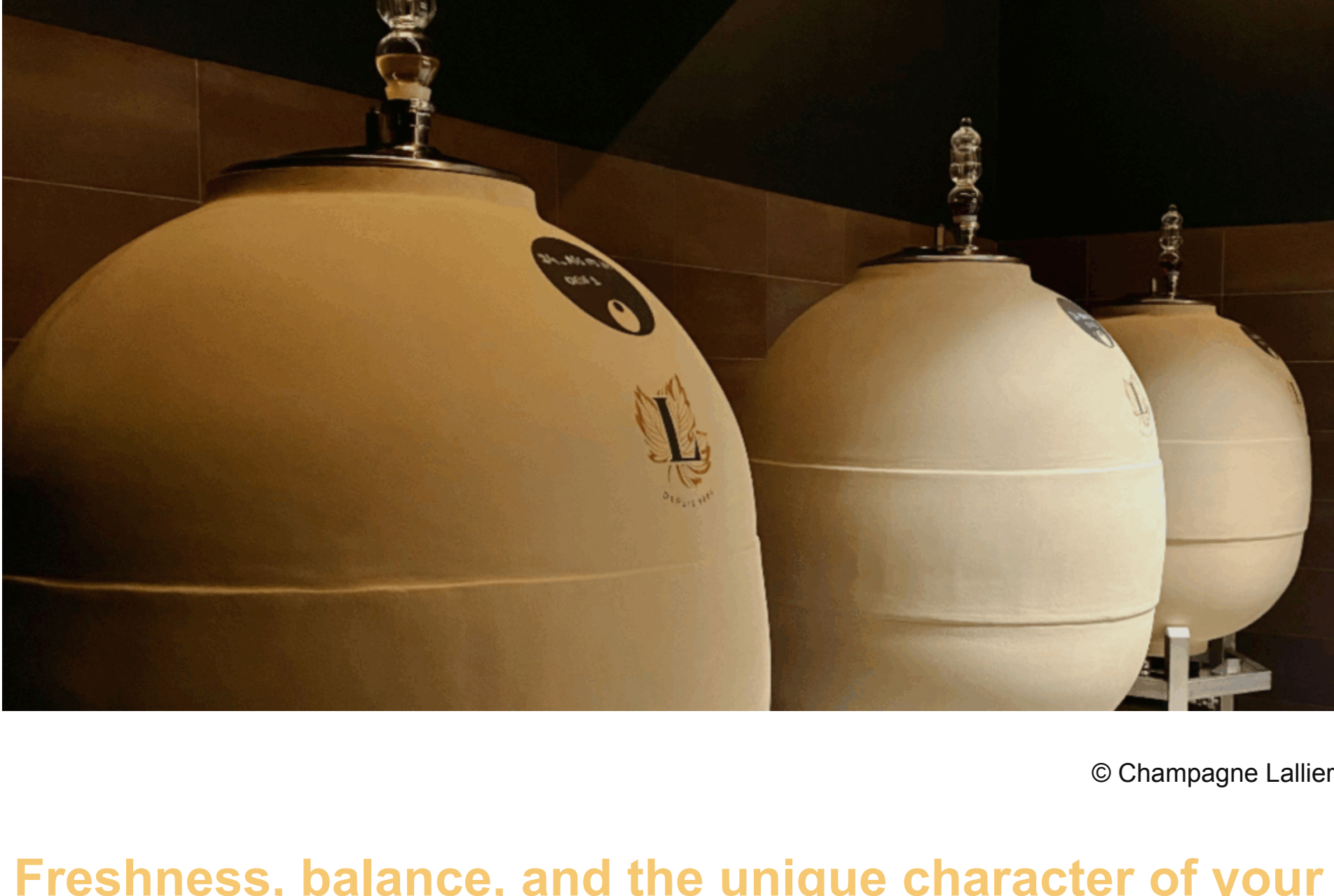




## The Sparkle in Ceramic

### Discover 3 Clayver Sparkling Wines



© Champagne Lallier

**Freshness, balance, and the unique character of your still wines, preserved by the precision of ceramic.**

**For the aging of still wines, Clayver provides the ideal environment:**

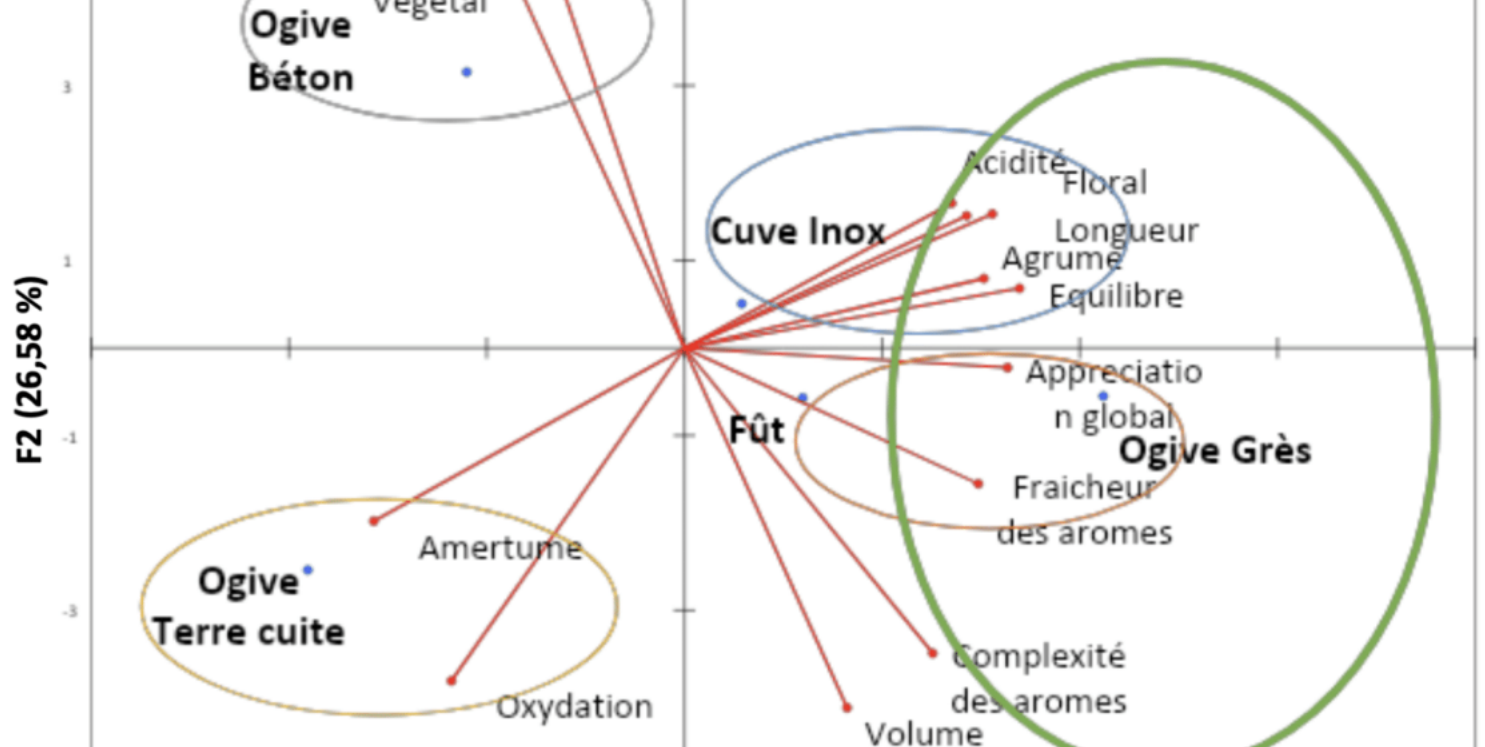
**Preserved purity** – The ceramic stoneware is neutral and does not alter pH or acidity, ensuring wines that are precise and lively, perfect for secondary fermentation.

**Volume and texture** – Thanks to natural convection, the lees gently resuspend themselves, adding roundness and texture without mechanical stirring.

**Stability and safety** – Wines are protected from temperature fluctuations, microbial risks, and contamination from the vessel, making it ideal for long aging.

**Controlled micro-oxygenation** – A calibrated and consistent porosity refines aromas, adds complexity, and supports autolysis, while preventing oxidation or reduction.

Article : The Controlled Porosity of Clayver



UNIVERSITÉ DE REIMS  
CHAMPAGNE-ARDENNE

Comparative Sensory Analysis, Quantitative Descriptive Analysis, Pinot Noir 2017, DNO:  
Winemaking in Ovoid Vats – Impact of Materials on the Quality of Champagne Base Wines

\*Sensory profile of the wine aged in Clayver stoneware ovoid: Acidity, floral notes, length, citrus, balance, overall appreciation, freshness of aromas, aromatic complexity, body.

**More than a vessel,  
Authenticity,  
A revolution,  
A “clever” choice.**

## 3 Sparkling Wines, 3 Clayver Approaches

Whether used for **fermentation, aging, blending, or reserve wines**, Clayver fits seamlessly into the winemaker's vision.

### Fermentation and aging in 100% Clayver: Maximum purity, no interference

For over three centuries, the **Tarlant** family has been shaping its vineyard in the heart of the Marne Valley. Today, Mélanie and Benoît, the 12th generation, continue this legacy, cultivating 14 hectares across Œuilly, Boursault, Celles-lès-Condé, and Saint-Agnan. Each plot is farmed organically and vinified separately to highlight its unique character. All grapes come exclusively from the estate and are hand-harvested, ensuring a direct and constant connection between vine and wine. True to their vision, the Tarlants produce zero-dosage Champagnes, returning to the original spirit of the appellation: frank, tense, and luminous wines that transparently express the mosaic of soils. **This pursuit of precision led them to experiment with aging in Clayver vessels, starting with the 2014 harvest, a method that now fully expresses its strength in the 2016 vintage of Champagne Argillité.**



**Argillité, Champagne AOC Brut Nature, 2016, Champagne Tarlant**



**100% Chardonnay, zero dosage, 900 bottles**  
*Produced from a single limestone-lignite plot in Celles-lès-Condé, Argillité 2016 is a single-vineyard cuvée that embodies Tarlant's commitment to letting the terroir speak for itself. After fermentation, the wine was aged in Clayver stoneware vats, whose neutrality and gentle breathing preserve the purity of the fruit and refine the mineral structure.*

- Plot "Notre Dame" in Celles-lès-Condé, Marne Valley
- Subsoil hard Lutetian limestone with lignites
- **First spontaneous fermentation in Clayver and 10 months aging on the harvest lees.** No filtration or fining.
- Bottle aging of 6 years on lees

### A “vino spumante” has been aging in a Clayver reserve for 15 years

*Pejo e Sandri*

Since 1975, the **Pejo e Sandri** estate has embodied the oenological excellence of Trentino. It brought attention to the then-overlooked Faedo hill, producing world-class wines. Its 30 hectares, spread across the volcanic slopes of the Cembra Valley and the limestone soils of Faedo, are farmed with environmental respect, cultivating traditional varieties such as Müller-Thurgau and Nosiola, as well as innovative grapes like Sauvignon and Pinot Noir. **Having used Clayver vessels for 15 years**, the estate combines artisanal tradition with modern winemaking to produce authentic and sustainable wines, characterized by their unique terroir and creativity.

### Codice 34, Nature, Pejo e Sandri

**Chardonnay, Pinot Noir, Pinot Blanc, Traditional Method, 12.5%**

*Tank No. 34 is used for the blending. The number 34 refers to Albrecht Dürer's magic square. In the Neapolitan "smorfia," 34 symbolizes the "capa," the head: the thinking man who guides the sparkling wine through its natural process.*

- Grapes stored in a cold room, washed and dried the following day. Pressing under controlled atmosphere.
- Fermentation in small barrels, with 180° stirring each week.
- **Spring blending: 50% from the latest vintage and 50% reserve wines aged in 250L Clayver vats.** A significant portion comes from disgorged old vintages aged 15 to 20 years.
- Bottling, followed by the third fermentation. Two years on lees, disgorged without sugar addition.



[Codice 34](#)

### 100% Clayver reveals the suppleness and freshness of Chardonnay from the Petite Vallée de la Marne

In the heart of the Marne Valley, **Champagne Mangin & Fils** has embodied family excellence and winemaking tradition since 1918. Founded by Georges Mangin, the estate has flourished under the guidance of the fifth generation, Cédric Mangin, now joined by his son. With 10 hectares planted mostly to Pinot Meunier and a small share of Chardonnay, all HVE-certified, the house proudly represents the Vigneron Indépendant philosophy—crafting each bottle from vine to wine. Their cuvées are celebrated for their freshness, liveliness, and aromatic complexity, showcasing a delicate and elegant signature style.

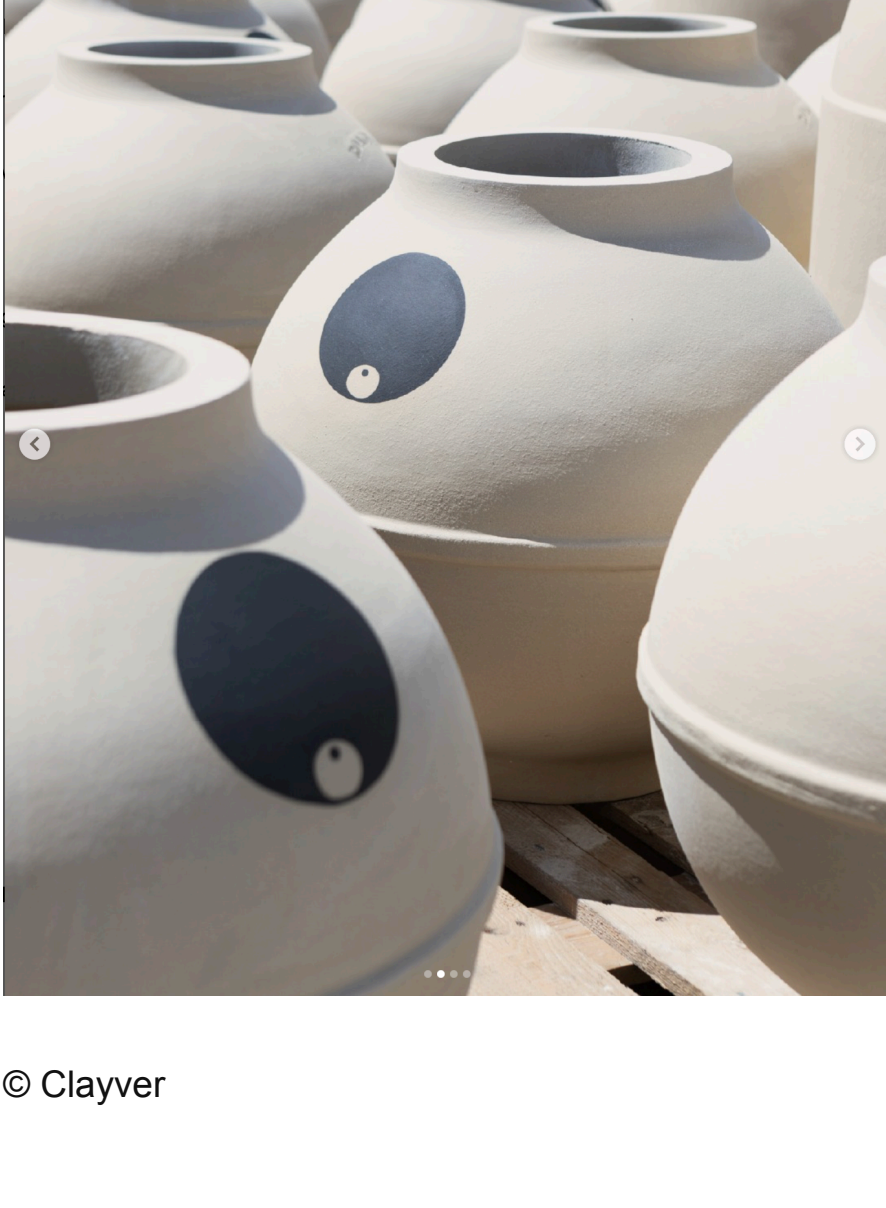


### Amphora, Blanc de Blancs, 2022, Champagne Mangin



**100% Chardonnay, 3g/L, 12,5°, Vallée de la Marne**  
*This cuvée, named "Amphora," takes both its name and label inspiration from its aging in Italian ceramic amphorae.*

- Clay-limestone terroir
- Tirage in March 2023
- **Aging two years in Clayver Orizzonte 400L, revealing the full suppleness and freshness of Chardonnay from the Petite Vallée de la Marne**
- Bâtonnage, burgundian-style stirring of the lees
- Disgorgement in April 2025

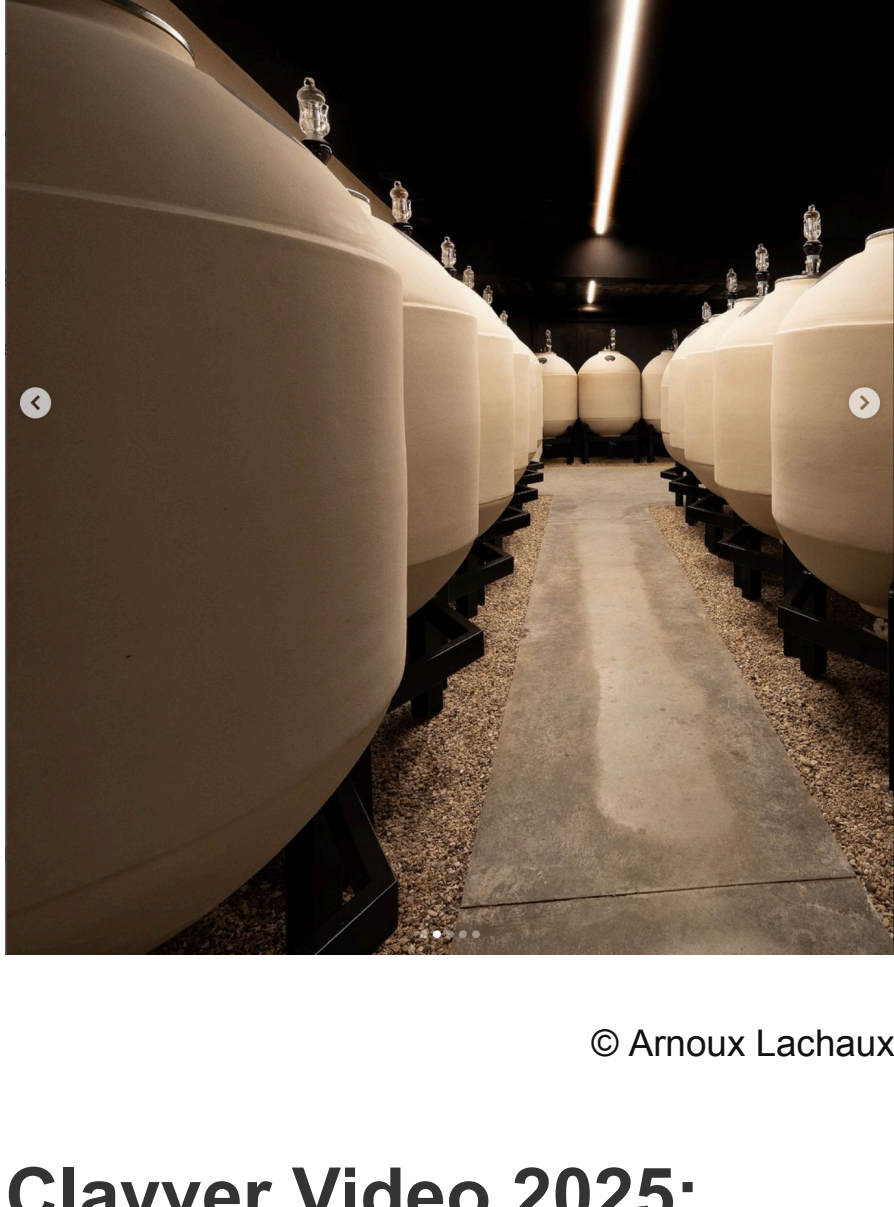


© Clayver

### Innovative by Tradition:

#### A Clayver Patent

The Clayver natural stoneware vessel, patented and crafted in Italy, is the result of ten years of research and innovation in winemaking and aging techniques. Featuring **controlled, gentle, and stable microporosity**, the tank enhances the **purity, minerality, and brilliance** of wine, revealing the full aromatic potential of the grapes and the terroir.

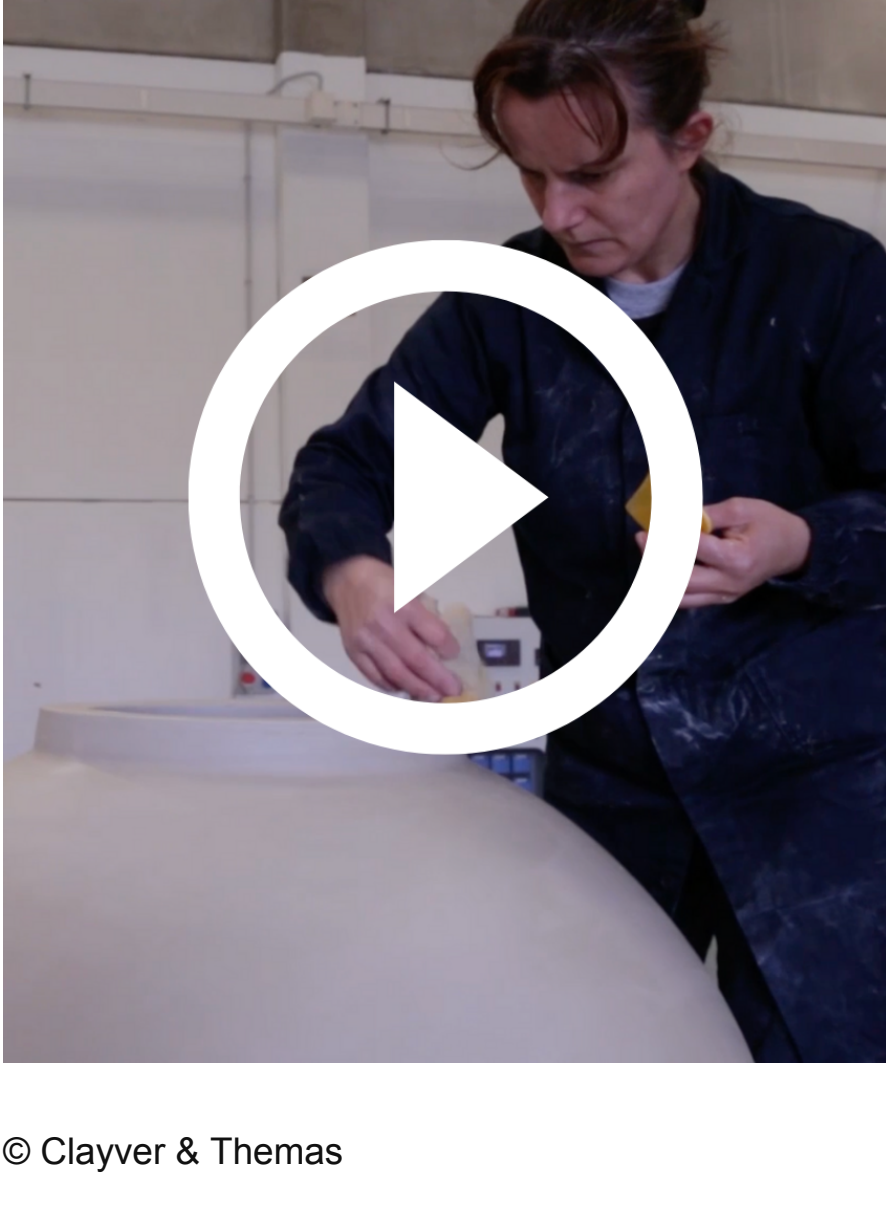


© Arnoux Lachaux

### Where the Earth Ends,

#### Clayver Stoneware Begins

With **precision, traceability, and food-grade certification guaranteed**, the vessel allows for subtle oxygenation **without altering acidity or pH levels**. Durable, safe, and easy to clean, Clayver is revolutionizing wine aging by preserving its integrity while enhancing the **true expression of the terroir**.



© Clayver & Thomas

### Clayver Video 2025:

#### Welcome to the World of Clayver

The **new 2025 promotional video** offers an engaging journey into our craftsmanship and innovative spirit. Explore every step of the **meticulous production process** in our Ligurian workshop in northern Italy, and witness how our tanks have become a key feature in some of the **most prestigious wineries around the world**.

[Clayver Video 2025](#)

### The Clayver Family!



Find the catalog on the website:

[Clayver Catalog](#)



Se désabonner  
Thomas Vin