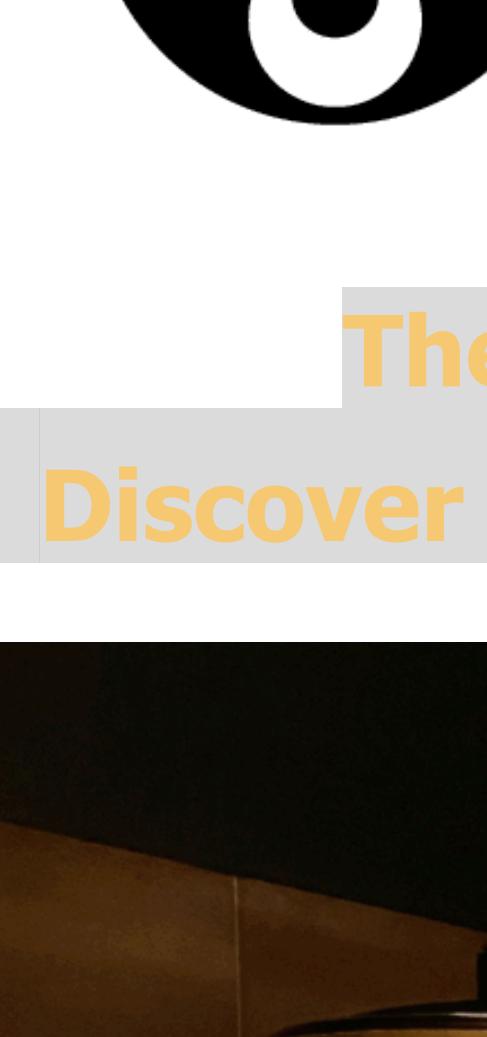


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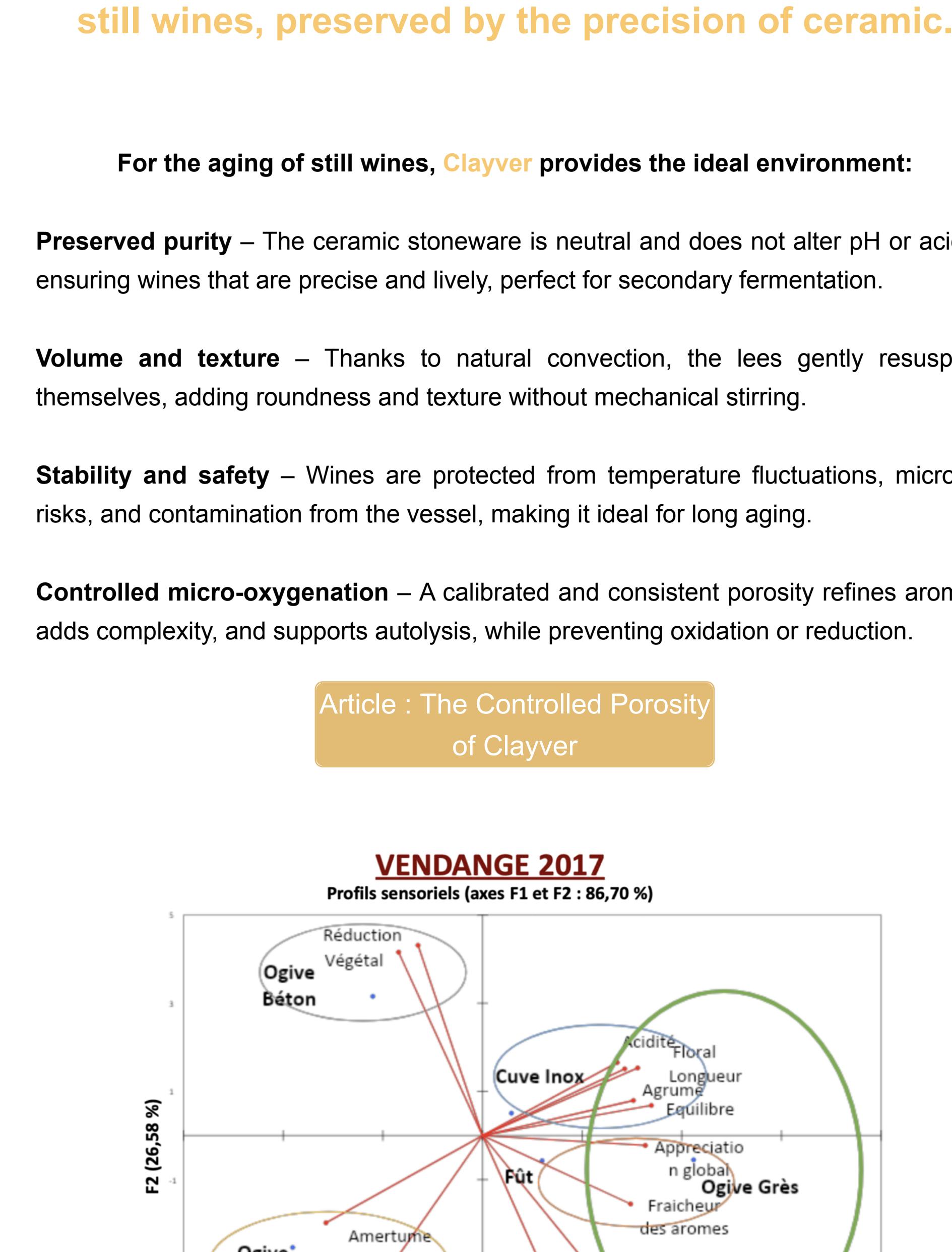
Octobre 2025



CLAYVER
CUVES EN CÉRAMIQUE

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.

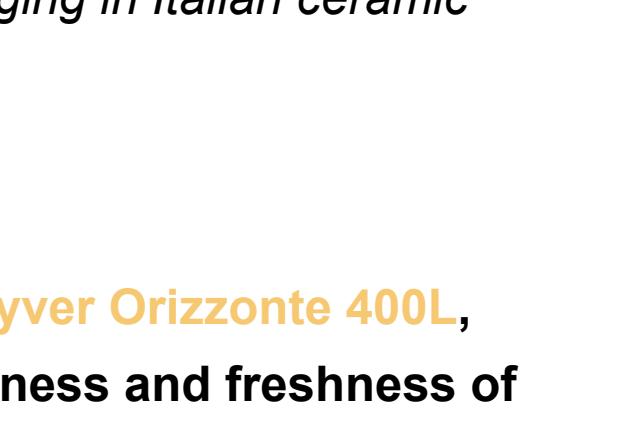
**More than a vessel,
Authenticity,
A revolution,
A "clever" choice.**

3 Sparkling Wines, 3 Clayver Approaches

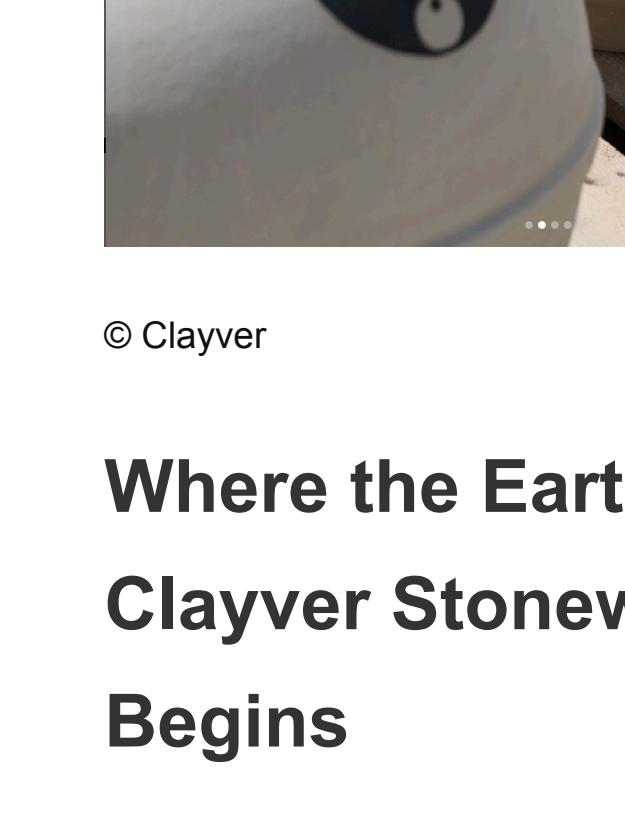
Whether used for **fermentation**, **aging**, **blending**, or **reserve wines**, Clayver fits seamlessly into the winemaker's vision.

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 Cœilly, 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 Argilité*.



Argilité, Champagne AOC Brut Nature, 2016, Champagne Tarlant



100% Chardonnay, zero dosage, 900 bottles
Produced from a single limestone-lignite plot in Celles-lès-Condé, Marne Valley
This cuvée, named "Argilité", takes its name and inspiration from the "smorfia" in Neapolitan pottery, symbolizing the "capa" (the thinking man) who guides the sparkling wine through its natural process.

• 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

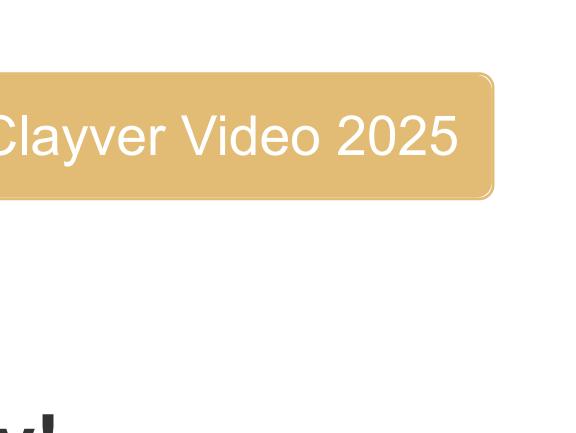
Codice 34

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 fifth generation, Cédric Mangin now leads his son with 10 hectares of Chardonnay, mostly Pinot Meunier, and a small share of Chardonnay, all HVE certified. Mangin & Fils proudly represents the Vignerons Indépendants 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, named "Amphora," takes both its name and inspiration from the "smorfia" in Neapolitan pottery, symbolizing the "capa" (the thinking man) who guides the sparkling wine through its natural process.

• Clay-limestone terrains

• Aging two years in Clayver Orizzonte 400L, revealing the full suppleness and freshness of chardonnay from the Petite Vallée de la Marne

• Batonnage, burgundian-style stirring of the lees

• Disgorgement in April 2025

Codice 34

Codice 34

Where the Earth Ends, Clayver Stoneware Begins

With precision, traceability, and food-grade certification guaranteed, the vessel allows for subtle oxygenation.

Durable, safe, and easy to clean.

Clayver is revolutionizing wine aging by preserving its integrity while enhancing the true expression of the terroir through its natural process.

Find the catalog on the website.

Clayver Catalog

© Clayver & Themas

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.

This innovation enhances the purity, minerality, and brilliance of wine, revealing the full aromatic potential of the grapes and the terroir.

CLAYVER

Se déshabiller

Thomas

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