



Off Premise: Real wine, Whiskey, Craft Beer  
1128 w armitage  
ste, Chicago, IL 60614 United States  
adam@offpremisechicago.com | (773) 770-3540

Invoice #001455

Issue date  
Dec 9, 2025

## Burgundy Order

Thanks for being a part of Off Premise Wine Club with us!

Excited to try some cool wines with you!

Customer	Invoice Details	Payment
Wine Thief winethiefsolana@gmail.com	PDF created December 9, 2025 \$736.12	Due December 9, 2025 \$736.12

Items	Quantity	Price	Amount
2018 Bruno Clavelier Corton Grand Cru 'Le Rognet'	3	\$150.00	\$450.00
There is first-rate vibrancy to the big, intense, powerful and even more muscular flavors that possess a velvety mid-palate texture that contrasts with the chiseled, mineral-driven and beautifully well-detailed finale. Excellent.			
Bruno succeeded his grandfather at the family's 6.5-hectare domaine in the heart of Vosne-Romanée. The wines were sold to négociants until 1988, when Bruno decided to estate bottle their wines. A pioneer in organic farming long before it was common, his grandfather never used chemicals or potassium fertilizers. Bruno now farms using biodynamic principle and has been certified since 2005. Some 95% of the vineyards are planted to traditional Pinot Noir Fin, using an old practice of hand-selecting cuttings from the very best vineyards, and yields are naturally low. The vines were mostly planted in the 1930s and 1940s, earning the designation of Vieilles Vignes for most of the wines.			
The wines are produced with minimal intervention and the utmost respect for the vineyards' terroir.			
2018 Domaine Lebreuil Corton-Charlemagne Grand Cru	2	\$100.00	\$200.00



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This Grand Cru is exceptionally well located on the top of the Corton hill between Ladoix-Serrigny and Aloxe-Corton. South-east facing. Altitude 280 metres. No use of herbicides or insecticides since 2003. Sustainable agriculture is the method of managing the vines, with a shift towards biodynamics since 2011. In 2021, High Environmental Value (HVE) certification is the objective.

After a light crushing, the grapes are transferred to the pneumatic press where they undergo a pressing that lasts around two and a half hours. The juice is then transferred to vats at a temperature of 8°C where it spends two days to eliminate the solids (settling).

35% of the wine is aged in new barrels for 14-18 months. Natural malolactic fermentation in barrel.

This wine tends to show minerality and finesse. The well-crafted palate is impressively long and boasts the Montagne de Corton's legendary fat, buttery character.

Annual production is approximately 600 bottles.

Subtotal	\$650.00
Credit Card Fee	\$19.50
city/state	\$66.62
<b>Total Due</b>	<b>\$736.12</b>



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