

G.D. VAJRA CLARE J.C. LANGHE NEBBIOLO

2024

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Product image

Product Code:	32144	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Piedmont	Volume:	750ml
Sub Region:	Langhe	Alcohol:	13.0%
Style:	Red	Grape:	100% Nebbiolo
Variety:	Nebbiolo	Natural:	Certified Organic



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TASTING NOTES

G.D. Vajra stands as one of Piedmont’s most respected estates, producing wines that combine tradition, precision and a deep sense of place. Based in Barolo, the Vajra family has built a reputation for crafting wines that emphasise elegance over sheer power, allowing Nebbiolo to express itself with clarity and refinement. The Barolos are aromatic and structured, offering fine tannins, lifted red fruit and a natural balance that evolves beautifully with time.

Across the range, there is a consistent sense of composure, with each wine reflecting careful vineyard work and a thoughtful, measured approach in the cellar. Vajra’s wines are approachable in their youth yet capable of significant ageing, making them appealing to both collectors and engaged drinkers. For those seeking Barolo with finesse, transparency and classical structure, G. D. Vajra remains a benchmark producer of enduring quality.

Winery notes (2024 Vintage)

"Claré JC is a unique wine, our take on the forgotten days of Nebbiolo, when it was enjoyed in its lighter and fresher garment. The winemaking protocol follows the 1606 writings of G.B. Croce, jeweler of the House of Savoia: the wine is bottled soon after the fermentation so as to retain a gentle off-dry finish and a lovely energy.

The 2024 Langhe Nebbiolo Clarè J.C. has a transparent and bright red ruby color. The nose reveals tones of raspberries, rosehip, fresh berries and sweet spices. The palate is enlightened by aromatics of white pepper, fresh citrus peel and wild strawberries, a lively carbonic and silky tannins.

Fruit was picked between September 28th and October 24th. Approximately one fifth of the fruit was whole cluster

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fermented. After a short maceration, the wine was racked to finish fermentation off the skins so as to preserve some natural freshness.

In 1971, Aldo Vajra, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crop for almost 50 years now. They are sustainable and organic certified. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and "recipe-free" attention. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests."

94/100 Wine Enthusiast (2024 Vintage)

"A time machine to the old Langhe, before tourism found these hills. This vibrant Nebbiolo leaps with candied cherries and plump raspberries, while fresh-cut wild mint adds an aromatic lift. Its gentle bubbles and supple texture make this dangerously drinkable, buy it in threes. Here's a wine that reminds us what wine is truly for: pure joy, shared moments, and the kind of happiness that sparks creativity. It's the wine you didn't know you were craving, until now."

90/100 Jeb Dunnuck (2024 Vintage)

"A youthful bright ruby hue, the 2024 Langhe Nebbiolo Claré J.C. opens with a very pretty floral bouquet. Inspired by historical claret-style Nebbiolo, the wine balances a contemporary approach with traditional inspiration. Notes of orange pith, pomegranate, white pepper, and fresh flowers emerge on the nose. Medium-bodied, with a chalky texture and bright freshness, it shows great balance. Twenty years into producing this wine, the estate has reduced whole clusters to about 20 percent from the earlier 30 percent, allowing more Nebbiolo character to shine through while maintaining the spice and lift."

16.5+/20 Tara Q Thomas, JancisRobinson.com, July 2025 (2024 Vintage)

"I have to wonder if the style played especially well into the 2024 vintage, a particularly challenging one plagued by spring rain, summer warmth, August hail and autumn rain, because this is extremely charming. It's Nebbiolo though and through, a little flirtatiously reticent at first, then relaxing into sour cherry and cherry-bark flavours, notes of liquorice, fennel and pepper around the edges. It's as translucent in flavour as it is in cherry-red hue, yet the acidity drives the flavours deep and the fine tannins hold them long. It's light enough to drink on its own, and especially good with a light chill, but it has the presence to match roast pork belly or equally meaty fare."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
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