

Clément Lavallée Chablis Les Ardillers



ABOUT THE ESTATE

- After several years of oenology studies all around the world, Clément Lavallée has created his own label in his home appellation of Chablis.
- With just over 5 hectares of vines in Chablis, Côtes d'Auxerre, and Saint-Bris, Clément is committed to elevating the prestige of northern Burgundy.
- No chemicals or insecticides are used in the vineyards, and Clément is working towards full organic certification.
- Work in the cellar is also natural, with indigenous yeast fermentation, no sulfur during pressing, and gravity used for moving the wine.
- Clément is part of a new generation of winemakers that are exploring the vast potential that still lies undiscovered throughout Burgundy.

APPELLATION

Chablis

SUB-REGION

Chablis

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic

SOIL

Clay over limestone

VINEYARDS & VITICULTURE

From a 1.6-hectare parcel in the heart of the slope that is known for its exceptional clay- and limestone-rich soil.

HARVEST & VINIFICATION

After pneumatic pressing and gentle racking at low temperature, the wine ferments in stainless steel tanks. Native yeast. 60% of production is aged in neutral oak for one year, the other 40% in stainless steel. After assemblage, the wine ages a further six months in stainless steel. No malolactic fermentation. No fining or filtration.

ALCOHOL BY VOLUME

13.3

PACK SIZE

12x750mL