

Clément Lavallée

Bandol Mourvèdre Cuvée Éphémère #2 Salettes

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 14 hectares of vines in Chablis, Côtes d'Auxerre, and Saint-Bris, Clément is committed to elevating the prestige of northern Burgundy.
- Clément works with organic philosophies, avoiding the use of herbicides and chemicals in the vineyards.
- 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

Vin de France

SUB-REGION

Côtes d'Auxerre

GRAPE VARIETY

100% Mourvèdre

FARMING

Sustainable, Organic

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

The second in a series of one-off bottlings that are explorations of terroir. Grapes sourced from Château Salettes in Bandol.

HARVEST & VINIFICATION

Pneumatic pressing and settling by gravity. Native yeast fermentation and natural malo in barrels and in vats. No filtration, no fining. Limitation of all pumping, gravity is preferred.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL

