

Clément Lavallée

Chablis 1er Cru Côte de Jouan

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

Kimmeridgian marls

VINEYARDS & VITICULTURE

32-year-old vines planted over 0.14 hectares. Northwest exposure and clay-limestone soil over Kimmeridgian marls.

HARVEST & VINIFICATION

Pneumatic pressing, settling via gravity. Fermentation with indigenous yeasts and natural malolactic fermentation in oak and tank. Elevage for 11 months in barrel (1-5 years old). After assemblage, elevage for an additional nine months in stainless steel. No fining or filtration. Pumping throughout winemaking is limited, as gravity is preferred.

ALCOHOL BY VOLUME

13.3

PACK SIZE

12x750mL

