

Clément Lavallée Saint-Bris Les Copains d'Abord

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

Saint-Bris

SUB-REGION

Côtes d'Auxerre

GRAPE VARIETY

100% Sauvignon Blanc

FARMING

Sustainable, Organic

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

Saint-Bris is the only Burgundy appellation that allows the cultivation of Sauvignon Blanc. Harvested from a sustainable, 30-35-year-old, one-hectare plateau vineyard planted on clay-silt soil and with a western exposure.

HARVEST & VINIFICATION

After pneumatic pressing, must and gravity settling, and gentle racking at low temperature, the wine goes through alcoholic and natural malolactic fermentation in neutral oak. The wine is then matured for 11 months on fine lees in 350L oak barrels. Bottled with light bentonite fining and unfiltered.

ALCOHOL BY VOLUME

12.7

PACK SIZE

12x750mL

