

Clément Lavallée Chablis

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

Clayey soil rich in stones

VINEYARDS & VITICULTURE

Lavallée acquired a parcel of 4.8 hectares 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. The wine is then matured on fine lees until bottling in the following June. No malolactic fermentation.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

