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 St-Bris.
- 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 organically, but is not certified, and avoids 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
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 with southwest exposure. The oldest vines are 45 years old.

HARVEST & VINIFICATION
After pneumatic pressing and gentle racking at a low temperature, fermented with native yeast in stainless steel. Aged for one year, 50% in used oak barrels and 50% in stainless steel, followed by an additional nine months in stainless steel. Unfined and unfiltered.

ALCOHOL BY VOLUME
13.3

PACK SIZE
12x750mL