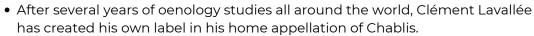


# Clément Lavallée Chablis Les Ardillers





- 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 chemsicals 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 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. 60% of production is aged in neutral oak for one year, the other 40% in stainless steel. After assemblage, the wine ages a further six months in stainless steel. No fining or filtration.

## **ALCOHOL BY VOLUME**

13.3

# **PACK SIZE**

12x750mL

