

## Clément Lavallée

### Chablis 45°

#### 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 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 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

This wine is named for the steep slope of its vineyard location. Very rocky with almost no topsoil.

#### HARVEST & VINIFICATION

After pneumatic pressing and gentle racking at low temperature, the wine ferments in stainless steel tanks. Native yeast. Aged for one year in large, neutral oak.

#### ALCOHOL BY VOLUME

12.4

#### PACK SIZE

12x750mL

