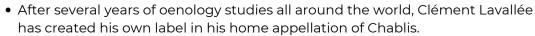


Clément Lavallée Chablis 45°





- 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

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

