

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 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

This wine is named for the steep slope of its vineyard location. Very rocky with almost no topsoil, forcing the vines to establish a deep root system.

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 450L oak barrels, 20% new..

ALCOHOL BY VOLUME

12.4

PACK SIZE

12x750mL