

Clément Lavallée Irancy La Ronce

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 just over 5 hectares of vines in Chablis, Côtes d'Auxerre, and Saint-Bris, Clément is committed to elevating the prestige of northern Burgundy.
- No chemicals or insecticides are used in the vineyards, and Clément is working towards full organic certification.
- 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

Irancy

SUB-REGION

Chablis

GRAPE VARIETY

100% Pinot Noir

FARMING

Organic, Vegan

SOIL

Clay, limestone

VINEYARDS & VITICULTURE

Planted in 1947 with southwest exposure.

HARVEST & VINIFICATION

Manual harvest. Native yeast fermentation in cement vat and aging in oak. Bottled unfiltered and unfiltered.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL