

Clément Lavallée

Chablis 1er Cru Côte de Jouan

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

Chablis

SUB-REGION

Chablis

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable - Lutte Raisonnée

SOIL

Clay-limestone soil on a Kimmeridgian subsoil

VINEYARDS & VITICULTURE

32 year-old-vines on a .14-hectare plot with northwest exposure. Reasoned viticulture, without insecticides and herbicides.

HARVEST & VINIFICATION

Pneumatic pressing and settling by gravity. Indigenous yeast fermentation and natural malo in barrels. Aged for 11 months before blending, then aged in stainless steel vats for an additional nine months. No filtration, no fining. Limitation of all pumping, as gravity is preferred

ALCOHOL BY VOLUME

13.3

PACK SIZE

12x750mL

