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 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 1er Cru

SUB-REGION
Chablis

GRAPE VARIETY
100% Chardonnay

FARMING
Sustainable, Organic

SOIL
Kimmeridgian marls

VINEYARDS & VITICULTURE
From a 0.17-hectare parcel with northwest exposure, planted to vines averaging 32 years old.

HARVEST & VINIFICATION
After pneumatic pressing, fermented with native yeast in used oak and tank, followed by malolactic fermentation. Aged for 12 months in used 228L oak barrels (1–5 years old), followed by an additional nine months in stainless steel. Unfined and unfiltered.

ALCOHOL BY VOLUME
13.3

PACK SIZE
12x750mL