

Clément Lavallée Chablis Chante Merle



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

Kimmeridgian soil in two parts with the top of the plot very clay-heavy and the bottom of the plot more calcareous.

VINEYARDS & VITICULTURE

32-year-old vines on a 1.35-hectare plot. Reasoned viticulture, without insecticides and herbicides.

HARVEST & VINIFICATION

Pneumatic pressing and settling by gravity. Native yeast fermentation and natural malo in barrels and in vats. Aged for 11 months in barrels for 60% of the production and the other 40% on the lees in stainless steel vats. After blending, aged in stainless steel vats for an additional nine months. No filtration, no fining. Limitation of all pumping, gravity is preferred.

ALCOHOL BY VOLUME

13.3

PACK SIZE

12x750mL