

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 14 hectares of vines in Chablis, Côtes d'Auxerre, and Saint-Bris, Clément is committed to elevating the prestige of northern Burgundy.
- Clément works with organic philosophies, avoiding 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

Kimmeridgian marls and clay

VINEYARDS & VITICULTURE

From a 32-year old plot over 1.35 ha. Clay-limestone soil that changes as it travels down the hill - the top part of the plot has more clay, while the bottom part has more limestone.

HARVEST & VINIFICATION

Pneumatic pressing, settling via gravity. Fermentation with indigenous yeasts and natural malolactic fermentation in oak and tank. Elevage for 11 months in 228L barrels (1-5 years old) for 60% of the production and 40% in stainless steel. After assemblage, elevage for an additional nine months in stainless steel. No fining or filtration. Pumping throughout winemaking is limited, as gravity is preferred.

ALCOHOL BY VOLUME

13.3

PACK SIZE

12x750mL

