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 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

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