

## Clément Lavallée

### Bourgogne Côtes d'Auxerre Rouge Ma Pierre



#### 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

Côtes d'Auxerre

#### SUB-REGION

Côtes d'Auxerre

#### GRAPE VARIETY

100% Pinot Noir

#### FARMING

Sustainable - Lutte Raisonnée

#### SOIL

White clay

#### VINEYARDS & VITICULTURE

From a .95-hectare plot on a south-facing slope planted to 41-year-old vines.

#### HARVEST & VINIFICATION

Pre-fermentation cold maceration for three days. Total maceration 21 days. Pumping over occurs twice a day at the start of native yeast fermentation, with some pigéage at the end. The wine undergoes natural malolactic fermentation. It ages in neutral barrels on the fine lees for 22 months and is bottled unfiltered.

#### ALCOHOL BY VOLUME

12.9

#### PACK SIZE

12x750mL