Clément Lavallée

Saint-Bris Les Copains d'Abord



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
Saint-Bris

SUB-REGION
Côtes d\'Auxerre

GRAPE VARIETY
100% Sauvignon Blanc

FARMING
Sustainable, Organic

SOIL
Clay-limestone

VINEYARDS & VITICULTURE
From a one-hectare plateau vineyard with western exposure, planted to vines averaging 30–35 years old.

HARVEST & VINIFICATION
After pneumatic pressing and gentle racking at a low temperature, alcoholic and malolactic fermentation in used oak barrels. Aged for 11 months on the fine lees in 350L oak barrels. Light bentonite fining and unfiltered.

ALCOHOL BY VOLUME
12.7

PACK SIZE
12x750mL