# Clément Lavallée

## Chablis




### 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
Clayey soil rich in stones

### VINEYARDS & VITICULTURE
From approximately ten parcels throughout the Chablis appellation.

### HARVEST & VINIFICATION
After pneumatic pressing and gentle racking at a low temperature, fermented with native yeast in stainless steel. Aged on the fine lees until bottling the following June.

### ALCOHOL BY VOLUME
12.5

### PACK SIZE
12x750mL