Clément Lavallée

Bourgogne Aligoté Pariot



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
Bourgogne Aligoté

SUB-REGION
Chablis

GRAPE VARIETY
100% Aligoté

FARMING
Sustainable, Organic

SOIL
White clay-limestone

VINEYARDS & VITICULTURE
Plot of .22 hectares of 35-year-old vines. Clay soil adds good stress to the vin This and clonal selection produces berries that are small with ample sugar and acidity.

HARVEST & VINIFICATION
Fermentation and aging in 60% in steel tank 40% in 228L used barrel.

ALCOHOL BY VOLUME
13.0

PACK SIZE
12x750mL