

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 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

Bourgogne Aligoté

SUB-REGION

Chablis

GRAPE VARIETY

100% Aligoté

FARMING

Sustainable, Organic

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

Plot of .22 hectares of 35-year-old vines. Clay soil adds good stress to the vine, and berries are small with ample sugar and acidity.

HARVEST & VINIFICATION

Fermentation and aging in 60% in steel tank 40% in used barrel.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL