Clément Lavallée

Chablis Les Ardillers



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
Clay over limestone

VINEYARDS & VITICULTURE
From a 1.6-hectare, southwest facing parcel in the heart of the slope that is known for its exceptional clay- and limestone-rich soil. The oldest vines are 45 years old.

HARVEST & VINIFICATION
After pneumatic pressing and gentle racking at low temperature, the wine ferments in stainless steel tanks. Native yeast. 50% of production is aged in neutral oak for one year, the other 50% in stainless steel. After assemblage, the wine ages a further nine months in stainless steel. No fining or filtration.

ALCOHOL BY VOLUME
13.3

PACK SIZE
12x750mL