

## Clément Lavallée

### Irancy Pinot Noir Cuvée Éphémère #1

#### 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

Vin de France

#### SUB-REGION

Côtes d'Auxerre

#### GRAPE VARIETY

100% Pinot Noir

#### FARMING

Sustainable, Organic

#### SOIL

Clay-limestone

#### VINEYARDS & VITICULTURE

The first in a series of one-off bottlings that are explorations of terroir. This Irancy has a racy, sanguine character that is unique from Clément's Bourgogne Rouge, though the vinification methods for both are quite similar

#### HARVEST & VINIFICATION

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#### ALCOHOL BY VOLUME

13.5

#### PACK SIZE

12x750mL

