

## Clément Lavallée

### Chablis 1er Cru Côte de Jouan

#### 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

Chablis

#### SUB-REGION

Chablis

#### GRAPE VARIETY

100% Chardonnay

#### FARMING

Sustainable, Organic

#### SOIL

Kimmeridgian marls

#### VINEYARDS & VITICULTURE

32-year-old vines planted over 0.14 hectares. Northwest exposure and clay-limestone soil over Kimmeridgian marls.

#### HARVEST & VINIFICATION

Pneumatic pressing, settling via gravity. Fermentation with indigenous yeasts and natural malolactic fermentation in oak and tank. Elevage for 11 months in barrel (1-5 years old). After assemblage, elevage for an additional nine months in stainless steel. No fining or filtration. Pumping throughout winemaking is limited, as gravity is preferred.

#### ALCOHOL BY VOLUME

13.3

#### PACK SIZE

12x750mL

