Clément Lavallée

Bourgogne Côtes d'Auxerre Rouge Ma Pierre



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
Côtes d'Auxerre

SUB-REGION
Côtes d'Auxerre

GRAPE VARIETY
100% Pinot Noir

FARMING
Sustainable, Organic

SOIL
Clayey soil rich in stones

VINEYARDS & VITICULTURE
Harvested from a sustainable, 31-year-old, .82-hectare plateau vineyard planted on clay-silt soil with a western exposure.

HARVEST & VINIFICATION
Hand harvest and destemmed. After pneumatic pressing, must and gravity settling, and gentle racking at low temperature, the wine goes through alcoholic and natural malolactic fermentation in concrete vats. The wine is then matured for two years on the fine lees in neutral oak. Bottled with light bentonite fining and unfiltered.

ALCOHOL BY VOLUME
12.9

PACK SIZE
12x750mL