# Clément Lavallée

## Saint-Bris Les Copains d'Abord




### 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
Saint-Bris

### SUB-REGION
Côtes d'Auxerre

### GRAPE VARIETY
100% Sauvignon Blanc

### FARMING
Sustainable, Organic

### SOIL
Clay-limestone

### VINEYARDS & VITICULTURE
Saint-Bris is the only Burgundy appellation that allows the cultivation of Sauvignon Blanc. Harvested from a sustainable, 30-35-year-old, one-hectare plateau vineyard planted on clay-silt soil and with a western exposure.

### HARVEST & VINIFICATION
After pneumatic pressing, must and gravity settling, and gentle racking at low temperature, the wine goes through alcoholic and natural malolactic fermentation in neutral oak. The wine is then matured for 11 months on fine lees in 350L oak barrels. Bottled with light bentonite fining and unfiltered.

### ALCOHOL BY VOLUME
12.7

### PACK SIZE
12x750mL