MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Clément Lavallée
Chablis



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
Clayey soil rich in stones

VINEYARDS & VITICULTURE
From about ten different parcels spread through the appellation.

HARVEST & VINIFICATION
After pneumatic pressing and gentle racking at low temperature, the wine ferments in stainless steel tanks. Native yeast. The wine is then matured on fine lees until bottling in the following June.

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x750mL