



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



BOURGOGNE PINOT NOIR 2022

PASCAL CLEMENT || Pascal Clement was born in the village of Savigny-les-Beaune to a family of growers, where his father founded the Maison in 1950. After over 20 years as a grower and winemaker in the region – including his time at legendary Domaine Coche-Dury in Meursault - he launched his own micro-négociant project in 2012. The wines live in a stunning building built in 1850 with a splendid arched cellar, housing 200 barrels. Pascal works with fifteen farmers / vineyard owners with vineyard holdings across Burgundy, personally selecting and tending the plots he chooses to work with.

Pascal's winemaking philosophy is very non-interventional. All the wines are fermented with native yeasts and undergo malolactic naturally (depending on vintage). The wines rest in barrel with no lees stirring/ bâtonnage. For reds, Pascal prefers Rousseau barrels and whites are in Damy, Billon, and François Frères. Recently, Pascal started moving to larger 500L casks for aging, finding better balance of wood to wine compared to the 225L Burgundy barrels he had been using.

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BLEND | 100% Pinot Noir

VINEYARDS | From South oriented vineyards across the Côte de Beaune, often close (10-100 meters) from Village and 1er Cru classified plots. Located on piedmont slopes, in limestone areas, with clay and marl nuances, stony if not rocky, well-drained and where water rarely stagnates.

WINEMAKING | Aged 10 months in French oak.

WINEMAKER TASTING NOTES | The bouquet opens on a palette of small red and black fruits (strawberry, cherry, blackcurrant, blueberry) followed by cooked prune with peppery, animal, woody, moss and mushroom touches. Bourgogne Rouge is very lively in the mouth, structured, with a supple, rounded backbone. Its tannins and fruitiness work hand-in-hand, with the chewy tannins balancing the thrust of the secondary aromas. Volume, fullness, in one word: vinous.

