



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



CORTON RENARDES 2015

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). In 2016, a "salty" year, the whites all completed malo while in 2015, Pascal chose to halt malolactic. 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.

CORTON RENARDES 2015 ||

BLEND | 100% Pinot Noir

VINEYARDS | The "Montagne de Corton" brings together the villages of Ladoix-Serrigny, Aloxe-Corton and Pernand-Vergelesses, between the Côte des Pierres (south of Côte de Nuits, where vineyards mingle with the Comblanchien stone quarries) and Savigny-lès-Beaune (north of the Côte de Beaune). The vineyards extend between 250 and 330 metres in altitude, forming an amphitheatre found nowhere else in the Côte.

WINEMAKING | Aged 18 months in French oak.

PRESS | 93+ WA

"The 2015 Corton-Renardes Grand Cru opens in the glass with a lovely bouquet of black raspberries, grilled squab, rose petals and spices. On the palate, the wine is full-bodied, ample and enveloping, with a deep, layered core, powdery structuring tannins and ripe acids, concluding with a long, youthfully chewy and delicately oak-inflected finish. This is a dramatic, gourmand Corton-Renardes that will reward bottle age."

