



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



MEURSAULT 1^{ER} CRU "LES CHARMES" 2016

PASCAL CLEMENT || Pascal Clément 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 / 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.

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BLEND | 100% Chardonnay

VINEYARDS | The Charmes vineyard is located on a sunny, subtle slope in the southern part of Meursault, sitting just below Les Perrieres. Limestone and clay soils that tend to be a bit richer and thicker than those of the neighboring vineyards because of its lower position on the slope. As such, wines from Les Charmes are often weightier.

WINEMAKING | Aged 16 months in French oak.

PRESS | 92 WA & 92 JS

"The 2016 Meursault 1er Cru Les Charmes unfurls in the glass with a youthfully reserved bouquet of crisp pear, hazelnut cream, dried white flowers and honeycomb. On the palate, it's medium to full-bodied, broad and satiny, with a textural attack, excellent concentration and structure at the core, incisive acids and a precise, mouthwatering finish. This is a serious Charmes, built for the cellar, exemplifying the understated but structured style of Clément's whites."

