



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



SAVIGNY-LES-BEAUNE 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. 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.

SAVIGNY-LES-BEAUNE 2022 ||

BLEND | 100% Pinot Noir

VINEYARDS | Pascal owns a 2.5 hectare vineyard in Savigny-les-Beaune, passed down from his father, who has farmed this parcel since the 50's. This plot is farmed organically vineyard on red-brown limestone with some clay and pebbles.

WINEMAKING | Aged 18 months in French oak.

ABV | 13%

BARCODE | 18417111179426

WINEMAKER TASTING NOTES | Deep garnet color with red fruit and floral aromas. Cherry, raspberry, and strawberry dominate the palate with savory herbal undertones of thyme, sage, and earth. White pepper and clove spice notes add to the complexity and depth of the wine overall, which is round and voluminous with a nice backbone of subtle tannin and acidity to keep it focused. It is classic Savigny-les-Beaune, showing elegance, finesse, and balance.

