



MAISON PASCAL CLEMENT



SAINT-AUBIN 1^{ER} CRU “LES CHAMLOTS” 2014

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 friends across several appellations, personally selecting and tending the plots he chooses to work with.

BURGUNDY || Running a thin line from Auxerre in the north to Lyon in the south, the vineyards of Burgundy are revered, idolized and worshipped, especially those that fall in the Côte d’Or, or “Golden Slopes.” There are thousands of small-scale growers, often with only tiny parcels of land - in some cases mere rows - which means most Burgundy producers operate as négociants out of necessity. Wines are classified from regional appellation (AC Bourgogne) up through Premier Cru and Grand Cru vineyards.



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BLEND | 100% Chardonnay

VINEYARDS | In the heart of the Côte des Blancs, between Chassagne and Puligny, right next to Montrachet is the small village of Saint-Aubin. White soils of clay with a high limestone content on steep slopes oriented East or South-East. The altitude varies between 300 and 350 metres.

WINEMAKING | Aged 15 months in French oak and vat.

WINEMAKER TASTING NOTES | A golden hue with green highlights. Young, it presents a combination of white flower, flint, green almond and orange blossom notes. With age, it develops rich notes of beeswax and honey, almond paste, amber, cinnamon. It is a firm, tender wine, a little sharp when young, then becoming full-bodied and complete, of great nobility.