



MAISON PASCAL CLEMENT



BOURGOGNE CHARDONNAY 2016

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.



BOURGOGNE CHARDONNAY 2016 ||

BLEND | 100% Chardonnay

VINEYARDS | From East-West oriented vineyards including Savigny-les-Beaune and Puligny on the alluvial plains of the Côte de Beaune with primarily marl limestone soils. A small percentage of Macon is also included in the blend.

WINEMAKING | Aged 10 months in French oak.

WINEMAKER TASTING NOTES | A pure, clear crystalline gold in colour with green highlights; hazelnut notes underlie accents of honey, butter, nuanced with fern, spices and tones of white flowers (hawthorn, acacia) and flint. To the palate, an aromatic wine, fine but not light, full-bodied but not heavy, smooth and firm, dry and tender, rounded and rather intense, little structure but persistent.