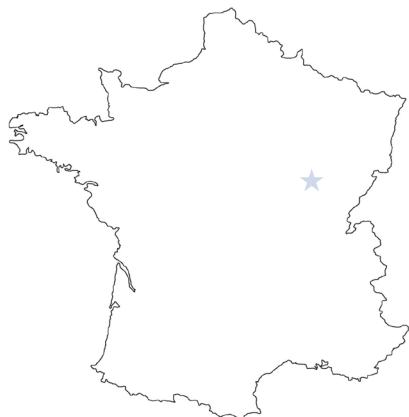




MAISON PASCAL CLEMENT



BOURGOGNE CHARDONNAY 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.



BOURGOGNE CHARDONNAY 2014 ||

BLEND | 100% Chardonnay

VINEYARDS | From East-West oriented organic vineyards on the alluvial plains of the Côte de Beaune with primarily marl limestone soils.

WINEMAKING | Aged 10 months in French oak.

ALCOHOL | 12%

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.