



VALKYRIE

SELECTIONS



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

All the wines are native yeast fermented and malolactic happens naturally, as well. However, depending on the vintage, he may halt malolactic to preserve the acidity. For example, in 2015 he didn't allow any of the whites to go through malo, but in 2014 all of them did.

Once the wine is in barrel Pascal, for the most part, doesn't touch it until bottling - so no lees stirring/ bâtonnage. He's mostly using 225L Burgundy barrels (in fact, our connection with Pascal was made through Rousseau). Recently, he has purchased some larger 500L barrels to start experimenting with.

BOURGOGNE CHARDONNAY 2016 ||

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.

