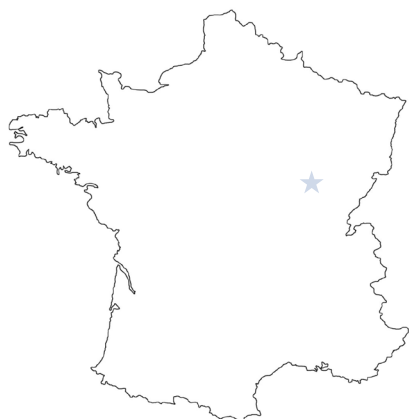




MAISON PASCAL CLEMENT



CHASSAGNE-MONTRACHET 1^{ER} CRU “LES BOUDRIOTTES” 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.



CHASSAGNE-MONTRACHET 1^{ER} CRU “LES BOUDRIOTTES” 2014 ||

BLEND | 100% Chardonnay

VINEYARDS | Boudriottes is located just south of the village of Chassagne-Montrachet and is characterized by the striating layers of red and white rocks with clay. This relatively low laying vineyard was planted as early as the 40’s and up through the 80’s with the majority of vines around 50 years old.

WINEMAKING | Aged 14 months in French oak.

WINEMAKER TASTING NOTES | A beautiful, clear pale-gold colour with green highlights. A rich and complex nose of mature fruits, an elegant, silky vinous attack in the mouth, enhanced by good liveliness.