



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



CHASSAGNE-MONTRACHET 1^{ER} CRU “LES BOUDRIOTTES” 2015

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 / 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.

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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 lying 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 16 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.

