



# VALKYRIE SELECTIONS



## MAISON PASCAL CLEMENT



### MEURSAULT 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 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.

### MEURSAULT 2015 ||

**BLEND** | 100% Chardonnay

**VINEYARDS** | Along the Côte de Beaune, as red wine areas fold in to white, lies Meursault on classic prehistoric, limestone soils. Though the village does not have any Grand Cru vineyards, many of its Premier Crus are considered some of the best white wines of Burgundy. Here, Pascal especially dials in from his experience at Coche-Dury (which is based in Meursault). Marly limestone soils at 260 meters elevation oriented East-West.

**WINEMAKING** | Aged 11 months in French oak.

**WINEMAKER TASTING NOTES** | Grilled almonds and hazelnuts in vegetal and floral (hawthorn, elderberry, fern, linden, verbena) and mineral (flint) notes. The nose also contains butter, honey and citrus fruit accents. To the palate, a full-bodied and rich wine with joyful, fruity flavours of hazelnut: a balance between smooth and fresh, covering the full range of silkiness. It is a great white wine with excellent ageing potential.

