



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



MEURSAULT 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 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.

MEURSAULT 2016 ||

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 14 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.

