



MAISON PASCAL CLEMENT



PULIGNY-MONTRACHET 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.

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.



PULIGNY-MONTRACHET 2014 ||

BLEND | 100% Chardonnay

VINEYARDS | Towards the southern part of the Côte de Beaune lies the famed village of Puligny-Montrachet. Except for the hill of Corton, all the chardonnay Grand Crus reside in Puligny-Montrachet (sharing borders with Chassagne-Montrachet). The soils are primarily brown limestone with marls and stones at altitudes ranging from 230-320 meters. Pascal works with a friend who works all organically for his plots.

WINEMAKING | Aged 11 months in French oak.

WINEMAKER TASTING NOTES | A colour embroidered with gold, brilliant, with a halo of greenish highlights. These tones become more intense with age. Its bouquet combines hawthorn, mature grape, almond paste, hazelnut, amber, lemongrass, green apple. You will find lactic (butter, warm croissant) and mineral (flint) aromas, as well as honey. The body and bouquet merge in a subtle harmony: full of grace under an inflexible nature and remarkable concentration.