



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



RULLY 1^{ER} CRU “RABOURCÉ” 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.

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BLEND | 100% Chardonnay

VINEYARDS | The village of Rully is located in the Côte Chalonnaise (Saône et Loire), just south of the Côte de Beaune. There are 23 classified Premier Cru vineyards and an additional 30 Lieux-dits (named vineyards). The plot is located on a very steep clay and limestone slope facing South-East – just above the highly regarded Cloux vineyards and just below the woods. It is typically one of the first Rully vineyards to ripen and can produce a wine of great depth and power.

WINEMAKING | Aged 16 months in French oak.

WINEMAKER TASTING NOTES | Golden with green highlights, becoming a deeper buttercup yellow with age, it distinguishes itself with aromas of “hedgerow flowers” such as acacia, hawthorn, honeysuckle, very fine elderberry, or violet, lemon, white peach or flint. With time, it develops notes of honey, quince, dried fruits. To the palate, it is fruity, a lively, rounded, rich and lingering fruitiness: all the freshness and smoothness of marble.

