



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



VOSNE-ROMANEE 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 / vineyard 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.

VOSNE-ROMANEE 2015 ||

BLEND | 100% Pinot Noir

VINEYARDS | Known as 'the pearl of the Côte,' Vosne-Romanée is home to the most exalted Grand Cru vineyards in all of Burgundy. Outside of those hallowed vineyards, the AOC includes 200 hectares of vineyards that nestle between Nuits St. Georges and Flagey-Echézeaux. Red-brown clay soils that are interspersed with limestone and some pebbles.

WINEMAKING | Aged 18 months in French oak.

WINEMAKER TASTING NOTES | Aromas of blackberry, blueberry, redcurrant, cherry-stone and mature plum. It is not uncommon for it to evolve towards feline, wild notes over time. With maturity these develop into leather, chocolate, pepper notes. A wine that you should let age so that it opens to its full extent and displays its rounded texture, its delicate yet firm structure, its fruity mouthfeel and its chewy tannins, which will be properly smoothed by then. Rich? Definitely.

