



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



CHAMBOLLE MUSIGNY 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.

CHAMBOLLE MUSIGNY 2015 ||

BLEND | 100% Pinot Noir

VINEYARDS | Situated between Morey-Saint-Denis and Vougeot in the Côte de Nuits, Chambolle Musigny was one of the first vineyards to be granted AOC status in September 1936. It is home to two Grand Cru vineyards (Bonne-Mares and Musigny) as well as highly regarded Premier Crus including Les Amoureuses. The slope has a unique aspect and highly active limestone content with just a shallow layer of clay topsoil.

Pascal works with fruit from two climats in Chambolle - one third from Les Drazey and two thirds from Les Argillieres, which is adjacent to the Le Musigny Grand Cru.

WINEMAKING | Aged 18 months in French oak.

