



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



MEURSAULT LES NARVAUX 2019

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 (or not, depending on vintage). 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 Les Narvaux lieu-dit lies just above Les Genevrières (Premier Cru) at the top of the Meursault hill towards the west. At 900 feet elevation, it is one of the highest vineyards in the village with a steep slope. The vines average 45 years old on shallow clay limestone soils with some chalk oriented to the south-east.

WINEMAKING | Primary fermentation followed by 15 months aging in French oak puncheon.

TASTING NOTES |

Tight lemon, lemon peel, green apple, anise on this vibrant, salty mineral-driven, flint licked, Meursault. Meursault's generosity is evident on the palate, but the fine, grippy sides hold this tight and narrow through the lingering finish.

