



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



SAINT-AUBIN 1^{ER} CRU “LES CHAMLOTS” 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.

All the wines are native yeast fermented and malolactic happens naturally, as well. However, depending on the vintage, he may halt malolactic to preserve the acidity. For example, in 2015 he didn't allow any of the whites to go through malo, but in 2014 all of them did.

Once the wine is in barrel Pascal, for the most part, doesn't touch it until bottling - so no lees stirring/ bâtonnage. He's mostly using 225L Burgundy barrels (in fact, our connection with Pascal was made through Rousseau). Recently, he has purchased some larger 500L barrels to start experimenting with.

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BLEND | 100% Chardonnay

VINEYARDS | In the heart of the Côte des Blancs, between Chassagne and Puligny, right next to Montrachet is the small village of Saint-Aubin. White soils of clay with a high limestone content on steep slopes oriented East or South-East. The altitude varies between 300 and 350 metres.

WINEMAKING | Aged 15 months in French oak and vat.

WINEMAKER TASTING NOTES | A golden hue with green highlights. Young, it presents a combination of white flower, flint, green almond and orange blossom notes. With age, it develops rich notes of beeswax and honey, almond paste, amber, cinnamon. It is a firm, tender wine, a little sharp when young, then becoming full-bodied and complete, of great nobility.

