



VALKYRIE

SELECTIONS



MAISON PASCAL CLEMENT



VOSNE-ROMANEE 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 / 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 2016 ||

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.

PRESS | 92 JS

“This has a very fresh and gently reductive edge to the vibrant red-fruit and wild-herb accents. The palate has a delicious array of very vibrant, rich fruit with assertive tannins and a dense, chewy finish. Needs a rest. Try from 2022.”