Clement Lavallee
Vigneron



Region:	Bourgogne
Appellation:	Bourgogne Aligotē
Cuvée	"Pariot"
Varietal:	100% Aligotē
Surface:	0.22ha
Production:	2 474 bottles
Vintage:	2024
Alcohol:	11.9%
Age of the vine:	35 years
Sun exposure:	Plot on a plateau slightly exposed to the east.
Geology:	Shallow clay-silty soil with calcareous subsoil.

ELABORATION:

Farming: Sustainable farming. without insecticides or herbicides. Intervention only in case of a proven risk of disease development.

Vinification: Hand harvest on September 19. Pneumatic press. juice selection. Cold settling by gravity. Spontaneous alcoholic fermentation with temperature control. and natural malolactic fermentation in tank and barrel. Aged for 11 months 40% in barrels (228L) and 60% in stainless steel tanks. then racked and blended for 3 months in one single stainless steel vat. Before bottling. no fining but a light filtration using pink earth. Degassing if necessary and sulfur adjustment according to analyses. Bottled on a fruit day on November 13th. 2025. Pumpings are limited. Gravity is privileged throughout the vinification.

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