Clement Lavallee
Vigneron



Region:	Bourgogne
Appellation:	Bourgogne Côtes d'Auxerre blanc
Cuvée	"Grand Roche"
Varietal:	100% Chardonnay
Surface:	0.82 ha
Production:	4 674 bottles
Vintage:	2024
Alcohol:	12.3%
Age of the vine:	35 years
Sun exposure:	Plot on a plateau slightly exposed to the west.
Geology:	Vine planted on clay-silty soils. High concentration of calcareous pebbles due to the degradation of the mother rock.

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 barrel. Aged for 11 months 100% in barrels (228L). 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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