Clement Lavallee
Vigneron



Region:	Bourgogne
Appellation:	Chablis
Varietal:	100% Chardonnay
Surface:	4.24 ha
Production:	13 747 bottles
Vintage:	2024
Alcohol:	12.4%
Age of the vine:	30 - 35 years
Sun exposure:	Blend of several vineyards with various exposures.
Geology:	Vine planted on kimmerigian clay limestone soil.

ELABORATION:

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

Vinification: Harvest on September 22. Pneumatic press. juice selection. Cold settling by gravity. Spontaneous alcoholic fermentation with temperature control. and natural malolactic fermentation in barrel. Aged for 11 months on fine lees 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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