Clement Lavallee
Vigneron



Region:	Bourgogne
Appellation:	Chablis
Cuvée	45 °
Varietal:	100% Chardonnay
Surface:	0.80 ha
Production:	6 873 bottles
Vintage:	2024
Alcohol:	12.3%
Age of the vine:	33 years
Sun exposure:	South
Geology:	Vine planted on a slope of 45% average. The white clay soil is very poor and stressful. Numerous limestone slabs in the basement.

ELABORATION:

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

Vinification: Hand harvest on September 24. 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 (450L). then racked and blended for 10 months in one single stainless steel vat. Before bottling. no fining or filtration. Degassing if necessary and sulfur adjustment according to analyses. Bottled on a fruit day sometime in April 2026. Pumpings are limited. Gravity is privileged throughout the vinification.

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