Clement Lavallee
Vigneron



Region:	Bourgogne
Appellation:	Irancy
Cuvée	'Les Ronces'
Varietal:	100% Pinot Noir
Surface:	0.52 ha
Production:	to be betermined
Vintage:	2024
Alcohol:	to be betermined
Age of the vine:	70 years
Sun exposure:	South west
Geology:	Vine planted in mass on the top of the appellation..

ELABORATION:

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

Vinification: Hand harvest on September 21. Selection on the vine. 100% destemming. Cold pre-fermentation maceration. Indigenous alcoholic fermentation and natural malolactic fermentation in vats. Pump over by gravity. At the end of the fermentation. mixting of lees and some crushing by foot. Devating and barrel filling by gravity. Aged for 24 months 100% in barrels (228L). then blended for 2 months in one single stainless steel vat. Before bottling. no filtration. Sulfur adjustment according to analyses. Bottled on a fruit day sometime in November 2026. Pumpings are limited. Gravity is privileged throughout the vinification.

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