Clement Lavallee
Vigneron



Region:	Bourgogne
Appellation:	Saint Bris
Cuvée	"Les copains d'abord"
Varietal:	100% Sauvignon
Surface:	1 ha
Production:	6 333 bottles. 190 magnums and 30 jeroboams
Vintage:	2024
Alcohol:	12.1%
Age of the vine:	30 - 35 years
Sun exposure:	Plot on a plateau slightly exposed to the west.
Geology:	Shallow clay-silty soil with calcareous subsoil. A large amount of stone is present 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 21. 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 (300L and 350L). 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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