

Pascal Clement Bourgogne Blanc

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Burgundy

CEPAGE: 100% Chardonnay

WINEMAKING: From East-West oriented vineyards including Savigny-les-Beaune and Puligny on the alluvial plains of the Côte de Beaune with primarily marl limestone soils. A small percentage of Macon is also included in the blend. Primary fermentation in 3500L foudre followed by aging in French puncheon (450L)

ALCOHOL BY VOLUME: 13.4%

THE STORY

Pascal Clement was born in the village of Savigny-les-Beaune to a family of growers, where his father founded the Maison in 1950. After over 20 years as a grower and winemaker in the region – including his time at legendary Domaine Coche-Dury in Meursault - he launched his own micro-négociant project in 2012. The wines live in a stunning building built in 1850 with a splendid arched cellar, housing 200 barrels. Pascal works with fifteen farmers, personally selecting and tending the plots he chooses to work with.

PHILOSOPHY: Pascal's winemaking philosophy is very non-interventional. All the wines are fermented with native yeasts and undergo malolactic naturally (depending on vintage) with no lees stirring/ bâtonnage. Pascal utilizes larger 500L casks for aging, finding better balance of wood.

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

