



MAISON PASCAL CLEMENT



GEVREY-CHAMBERTIN 2018

PASCAL CLEMENT || 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 / vineyard owners with vineyard holdings across Burgundy, personally selecting and tending the plots he chooses to work with.

Pascal's winemaking philosophy is very non-interventional. All the wines are fermented with native yeasts and undergo malolactic naturally (depending on vintage). In 2016, a "salty" year, the whites all completed malo while in 2015, Pascal chose to halt malolactic. The wines rest in barrel with no lees stirring/ bâtonnage. For reds, Pascal prefers Rousseau barrels and whites are in Damy, Billon, and François Frères. Recently, Pascal started moving to larger 500L casks for aging, finding better balance of wood to wine compared to the 225L Burgundy barrels he had been using.

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BLEND | 100% Pinot Noir

VINEYARDS | Home to nine grand cru vineyards, Gevrey-Chambertin is among Burgundy's most prestigious villages. Pascal sources from the lieux-dit Les Evocelles, located high up the hill at the northwesterly-most point in Gevrey, surrounded by Premier Cru vineyards (Champeaux and Combe aux Moines). Some speculate it was overlooked for classification due to its elevation at 400 meters.

WINEMAKING | Aged 18 months in French oak.

WINEMAKER TASTING NOTES | Strawberry, blackberry, violet, reseda and rose are some of the spontaneous aromas. Maturity gives the wine a bouquet of liquorice, leather and fur, with accents of game and undergrowth. In the mouth, it is the expression of a great Burgundy wine. Full and powerful, rich, strong, a body and a spirit, it asserts itself on a firm structure, velvety tannins, expressed with a very fine grain, without hardness. Pleasant when young, but above all it is a wine for keeping, often for a long time.

