

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# CLOTILDE DAVENNE

AOC Chablis Premier Cru Vaucoupin  
White

## PRESENTATION

A leading voice in Chablis, Clotilde Davenne crafts crystalline wines that reflect the purity of her terroirs. Based in Préhy, she works with Chardonnay and Aligoté on Kimmeridgian soils, favoring a style of elegance and tension. She practices sustainable viticulture and vinifies in stainless steel to preserve the natural freshness of the fruit. Her Chablis are known for their citrus aromas, saline edge, and mineral length true to the best expressions of the appellation. Beyond Chablis, her Irancy reds and Bourgogne Aligoté whites display the same attention to detail and aromatic precision, making her a benchmark in northern Burgundy.

## VARIETAL

Chardonnay 100%

## LOCATION

Clotilde Davenne's Chablis Premier Cru Vaucoupin comes from vineyards located in the village of Chichée, on the right bank of the Serein River, southeast of Chablis. The Vaucoupin climat lies on steep, south-facing slopes that enjoy full sun exposure throughout the day. This configuration promotes steady and complete ripening. The altitude and natural ventilation preserve freshness despite the sunny aspect. The unique combination of slope, sunlight, and airflow results in wines that are linear, focused, and full of precision.

## TERROIR

The terroir of Vaucoupin is composed of classic Kimmeridgian marl with compact limestone and fossilized marine remains. These poor, well-drained soils force the vines to root deep, enhancing the wine's mineral character and aromatic depth. The structure of the soil delivers wines that are both tight and textured, with a distinctive saline backbone. The limestone brings finesse and verticality, while the slope naturally concentrates the juices. This demanding site requires precise vineyard management to unlock its full potential.

## IN THE VINEYARD

Clotilde Davenne follows a sustainable farming approach with deep respect for natural balance. No herbicides are used, the soils are mechanically tilled, and grass cover is managed to prevent erosion and support biodiversity. Treatments are applied only when necessary, depending on the vintage and vineyard condition. Vines are pruned short to control yields, and manual leaf-thinning ensures optimal grape aeration. This respectful approach results in healthy, ripe grapes that express the purity of their origin.

## HARVEST

Harvesting is done by hand with careful sorting in the vineyard. Grapes are picked early in the morning to retain freshness and aroma. They are swiftly transported to the winery for gentle pressing, minimizing oxidation and ensuring clean, pure juice. Harvest timing is crucial for this site, as the balance between ripeness and tension is delicate. Each step is designed to preserve the energy of the terroir and the refined expression of Chardonnay.

## WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks to preserve brightness and fruit purity. After cold settling, fermentation proceeds slowly at low temperature.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



# CLOTILDE DAVENNE

AOC Chablis Premier Cru Vaucoupin  
White

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## **AGEING**

Ageing lasts 12 months on fine lees, with no oak, to maintain the wine's tension and mineral clarity. Light lees stirring may be performed depending on the vintage to add roundness without heaviness. This precise and minimal approach brings out the full finesse of the Vaucoupin climat.

## **SERVING**

Serve between 10–12°C.

## **AGEING POTENTIAL**

10 to 15 years

## **TASTING**

The wine displays a golden, clear, and brilliant color. The nose reveals flinty mineral notes and intense floral aromas of acacia and honeysuckle. On the palate, the wine is precise and powerful, supported by crystalline mineral acidity of great finesse. The complex bouquet blends white flowers and citrus, with subtle smoky undertones. The finish is both rich and vibrant, delighting the palate.

## **FOOD PAIRINGS**

This Chablis Premier Cru pairs wonderfully with precise, delicately spiced dishes. It complements steamed shrimp and ginger dumplings, lemon-roasted cod with crisp vegetables, or grilled chicken with warm spices and sweet potato purée. For dessert, it works beautifully with a classic Italian affogato (vanilla ice cream topped with espresso), a delicate almond blancmange with citrus coulis, or a light coconut flan enhanced with lime zest. These desserts highlight the wine's freshness and minerality, rounding out a meal with balance and finesse.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.