



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# CLOTILDE DAVENNE

AOP Chablis  
White



## PRESENTATION

A leading voice in Chablis, Clotilde Davenne crafts crystalline wines that reflect the purity of her terroirs. Based in Prény, 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

The grapes come from several plots located around Prény and Courgis, southwest of the village of Chablis. These are among the historical communes of the appellation. The vines are planted on gently sloping hillsides, between 200 and 280 meters above sea level, with an east to southeast exposure. This positioning provides steady sun exposure while maintaining natural freshness, resulting in wines that are bright, structured, and truly representative of classic Chablis character.

Age of vines: 40 years old

## TERROIR

The soil is composed of Kimmeridgian marl, rich in fossilized marine organisms, especially the iconic exogyra oysters. These stony, shallow, and well-drained soils force the vine roots to dig deep, enhancing complexity and minerality. The cool continental climate supports slow ripening and excellent acid retention. This terroir produces chardonnay with precise tension and chalky freshness, yielding pure, vibrant wines with a strong gastronomic personality.

## IN THE VINEYARD

Clotilde Davenne practices sustainable and environmentally respectful viticulture. No herbicides are used, and soils are cultivated mechanically to maintain microbial life. Natural grass cover is controlled to prevent erosion and support biodiversity. Treatments are applied only when strictly necessary. Vines are short-pruned with moderate yields, and manual leaf-thinning ensures proper ventilation of the clusters. This attentive approach results in healthy, ripe fruit that reflects the grape and its terroir with clarity.

## HARVEST

Harvesting is done by hand to preserve the integrity of the grapes. Picking starts early in the day to retain freshness and avoid oxidation. Each parcel is carefully sorted in the vineyard to discard any damaged or underripe bunches. Grapes are then quickly transported in small crates to minimize crushing and allow gentle pressing. This precision ensures a clean, balanced juice, faithful to the purity of Chablis terroir.

## WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks with native yeasts, to preserve the natural expression of chardonnay. Both alcoholic and malolactic fermentations occur spontaneously, are controlled at low temperatures, and are 100% completed.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **AGEING**

The wine is then aged on fine lees for 10 to 12 months, without bâtonnage, and no oak is used. This aging approach enhances the wine's natural freshness and precision. A light filtration is performed before bottling to retain its crystalline clarity.

## **SERVING**

Serve between 10–12°C.

## **AGEING POTENTIAL**

5 to 10 years

## **TASTING**

On the palate, this wine shows a classic, pure profile. The nose opens with white flowers, lemon zest, green apple, and flinty notes. The attack is vibrant, with crisp acidity and elegant mineral tension. The wine unfolds with precision and energy, offering balance between freshness and depth. The finish is long, saline, and clean. This is a direct, focused wine, fully expressing the Chablis identity, ideal for food lovers seeking purity and finesse.

## **FOOD PAIRINGS**

This Chablis is a fine match for structured, delicately textured French cuisine. It pairs beautifully with cheese gougères, steamed cod with lemon butter sauce, or light veal blanquette with seasonal vegetables. On the sweet side, try it with lemon verbena cream, thin apple tart with wildflower honey, or white grape sorbet with lemon thyme. With its linear minerality, vibrant freshness, and long finish, this is a versatile and refined white wine, suited for both aperitif and sophisticated dishes.

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