

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CLOTILDE DAVENNE

AOP Saint-Bris
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

Sauvignon blanc 100%

LOCATION

Clotilde Davenne's Saint-Bris Vieilles Vignes comes from vineyards surrounding the village of Saint-Bris-le-Vineux, just southwest of Chablis in the Yonne. This unique appellation, the only one in Burgundy devoted to sauvignon blanc, enjoys a cool but sunny microclimate, perfect for preserving the grape's natural acidity while allowing full aromatic maturity. The old vines, over 50 years old, are planted on gentle southeast-facing slopes between 200 and 280 meters in elevation. This position ensures optimal sunlight while maintaining the freshness essential to balance.

Age of vines: 85 years old

TERROIR

The soils of Saint-Bris are composed of Upper Jurassic clay-limestone, similar to the Kimmeridgian formations of nearby Chablis. These shallow, mineral-rich soils encourage a saline, structured expression of sauvignon. The presence of marls and fossil-rich limestone adds a stony edge and good length on the palate. The contrast between the grape's zesty profile and the terroir's mineral tension creates a unique style at the crossroads between classic Burgundy and cool-climate sauvignon blancs. The age of the vines adds depth and aromatic complexity to this singular expression.

IN THE VINEYARD

Clotilde Davenne practices sustainable viticulture on these old vines, with no herbicides or insecticides, and regular soil work to support microbial life. Natural grass cover is carefully managed to reduce erosion and maintain biodiversity. Treatments are used only when necessary, according to careful vineyard observation. Short pruning and moderate yields ensure ripe, concentrated grapes. This thoughtful, low-intervention approach produces healthy fruit with natural freshness and terroir-driven character, in line with the winery's pursuit of purity and balance.

HARVEST

Harvesting is done by hand to protect the integrity of the fruit. Grapes are sorted, then gently pressed to extract clean, precise juice.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks with native yeasts, to reflect the grape's true identity and the vintage.

AGEING

The wine is aged on fine lees for 8 to 10 months, without oak, to preserve its energy and aromatic clarity. No lees stirring is done, and the wine is bottled with light filtration and no fining, keeping its straight, vibrant style.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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SERVING

Serve between 12–14°C.

AGEING POTENTIAL

3 to 5 years

TASTING

On the palate, this wine shows a refined and energetic take on sauvignon blanc. The nose is complex and expressive, with notes of ripe citrus, passionfruit, lemon zest, boxwood, and wet stone. The attack is sharp and fresh, followed by a taut, mineral-driven texture. The finish is long and saline, with a touch of bitterness that extends the wine's tension. It's a white wine of character, combining purity, length, and a vibrant energy, with both Burgundian elegance and a distinctive identity.

FOOD PAIRINGS

This Saint-Bris Vieilles Vignes pairs beautifully with refined, seasonal French cuisine. It's an ideal match for a fresh herb and lemon fish terrine, traditional pike quenelles with beurre blanc, or a light veal blanquette with spring vegetables. On the sweet side, it pairs delicately with lemon sabayon, whipped fromage blanc with acacia honey and grapefruit zest, or poached pear in white wine with gentle spices. These classic French combinations bring out the wine's mineral tension, freshness, and aromatic elegance.

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