

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CLOTILDE DAVENNE

AOP Petit 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

Clotilde Davenne's Petit Chablis comes from plots located on the higher slopes of Prény and Courgis, just outside the core Chablis appellation. These vines, planted between 230 and 280 meters in altitude, benefit from east to northeast exposure, ideal for maintaining aromatic freshness. Set on gently rolling plateaus, they enjoy a temperate continental climate with notable day-night temperature swings that encourage delicate chardonnay ripening. This geographic setting produces wines that are crisp, direct, and luminous, ideal for early enjoyment while preserving the identity of northern Burgundy whites.

Age of vines: 30 years old

TERROIR

The soil is composed of younger limestone-clay and marl formations, distinct from the Kimmeridgian base but equally suited to crisp chardonnay. These well-drained, stony soils impart a lighter mineral character, lively tension, and an open, expressive style. The shallow rooting zone reflects the vintage clearly and delivers fruit with natural acidity and purity. Though considered the entry level of Chablis terroirs, in Clotilde Davenne's hands, Petit Chablis becomes a precise and subtly elegant wine.

IN THE VINEYARD

The vineyard is managed sustainably, with no herbicides and mechanical soil cultivation to support soil life. Natural grass cover is maintained to prevent erosion and encourage biodiversity. Phytosanitary treatments are applied only when necessary, based on close vineyard observation. Short pruning and controlled yields help concentrate flavors. Manual leaf-thinning is done when needed to promote grape health. This thoughtful and respectful approach yields clean, balanced fruit perfect for producing crisp, mineral-driven white wines.

HARVEST

Harvesting is done by hand using small crates to preserve the integrity of the grapes. Picking starts early in the morning to protect freshness and avoid oxidation. The fruit is sorted directly in the vineyard and gently pressed without destemming. This gentle, fast processing preserves the purity and vibrancy of the juice. The goal is to express the terroir clearly and deliver a clean, unmasked wine with a bright, straightforward profile.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks to preserve the freshness of the fruit. The juice is cold-settled before a slow, natural fermentation without added yeast.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

The wine is aged on fine lees for 6 to 8 months without bâtonnage or oak contact, maintaining its tension and clarity. The short, minimal ageing enhances the wine's fresh, fruit-driven style. A light filtration is done before bottling to retain brightness and purity.

SERVING

Serve between 10–12°C.

AGEING POTENTIAL

5 to 10 years

TASTING

On the palate, this wine reveals a pale hue with silver reflections. The nose shows crisp lemon, green apple, white flowers, and wet chalk. The attack is bright and linear, with energetic acidity and subtle minerality. The wine is light-bodied and fresh, with a clean, citrusy, and mouthwatering finish. It's an accessible, youthful wine that offers precision, freshness, and immediate appeal. Perfect to enjoy young for its liveliness and aromatic clarity.

FOOD PAIRINGS

This Petit Chablis pairs beautifully with light, subtly tangy, or seafood-based French dishes. Try it with mackerel rillettes with lemon, a fresh herb omelette with goat cheese, or grilled sea bream with fennel. On the sweet side, it complements lemon cream with Breton shortbread, a white fruit salad in verbena syrup, or a baked fromage blanc tart with orange zest. Lively, crisp, and refreshing, this is a versatile white wine ideal for spontaneous meals or relaxed apéritifs.

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