

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# CLOTILDE DAVENNE

AOP Chablis Premier Cru Fourchaume  
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 Chablis Premier Cru Fourchaume comes from parcels located on the right bank of the Serein River, northwest of Chablis, in one of the most renowned Premier Cru climats. The vines enjoy a southwest exposure, perfect for capturing the warmth of the afternoon sun and encouraging slow, even ripening. The gently sloping hillside ensures natural drainage and excellent vineyard ventilation, which helps maintain perfect health of the grapes until harvest. This geographic position gives the wine natural richness balanced by the elegant tension that defines this exceptional terroir.

## TERROIR

The terroir lies on Kimmeridgian limestone-clay soils, rich in compact marls and marine fossils. These deep, structured soils provide the vine with steady water and mineral access, even in dry periods, supporting a fine and persistent mineral expression. This soil composition gives the wines of Fourchaume their signature volume on the palate, always lifted by integrated freshness. The result is wines of concentration and elegance, with subtle aromatics and the ability to age gracefully, while remaining approachable in their youth.

## IN THE VINEYARD

Clotilde Davenne practices sustainable viticulture, focused on soil health and vine balance. Parcels are managed without herbicides, using mechanical tillage and controlled grass cover. Treatments are applied only when necessary, based on close observation and adapted to each vintage's conditions. Vines are short-pruned to regulate yields, and manual leaf-thinning ensures optimal aeration of the grape clusters. This thoughtful and respectful approach promotes biodiversity, limits chemical inputs, and results in healthy, concentrated, and well-ripened grapes.

## HARVEST

Harvesting is done by hand, with careful sorting directly in the vineyard. Manual picking preserves grape integrity and allows for the selection of only the finest fruit. Grapes are harvested early in the morning to retain freshness and aromatic potential. Quick transport to the cellar and immediate pressing prevent oxidation. This meticulous care, from vine to press, is essential to express the precision and finesse of the climat, known for its natural elegance and long, mineral finish.

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

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## **WINEMAKING**

Vinification is carried out with precision, aiming to preserve the character of both grape and terroir. After a slow, gentle pressing, the juice is cold-settled and fermented at low temperatures in stainless steel tanks to retain aromatic purity.

## **AGEING**

The wine is aged on fine lees for 12 months, with occasional stirring to enhance texture without heaviness. No new oak is used, allowing the wine's finesse and minerality to shine. This restrained and careful process produces a pure, focused wine that faithfully reflects the identity of the Fourchaume Premier Cru.

## **SERVING**

Serve between 10–12°C.

## **AGEING POTENTIAL**

10 to 15 years

## **TASTING**

The wine has a golden, clear, and brilliant color. The nose is dense and fresh, with intense aromas of white flowers like hawthorn and honeysuckle, along with peach and green fruit notes. On the palate, the wine is rich and generous, with a well-developed fruity texture. A round mouthfeel wraps around a saline, iodine-like minerality, and the smooth finish delivers lasting pleasure.

## **FOOD PAIRINGS**

This Chablis pairs beautifully with delicate, well-balanced international dishes. It goes wonderfully with steamed shrimp dim sum and light soy dressing, Mediterranean-style roasted chicken with herbs and preserved lemon, or a vegetarian pad Thai with toasted peanuts. On the sweeter side, it shows its finesse alongside a fluffy Japanese yuzu cheesecake, a light vanilla mille-feuille, or a fresh mango and lime carpaccio. Thanks to its mineral tension and aromatic depth, it pairs gracefully with global cuisine, enhancing the dish without ever being overshadowed.

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