



CLOTILDE DAVENNE

AOP Bourgogne Côtes d'Auxerre
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



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 Bourgogne Côtes d'Auxerre Blanc is produced from vineyards near Saint-Bris-le-Vineux, just downstream from Chablis, on hillsides bordering the Yonne Valley. This lesser-known appellation in northern Burgundy features rolling slopes facing south and southeast, providing good sun exposure balanced by the region's cool continental climate. The vines sit at altitudes between 220 and 280 meters, on well-drained slopes that encourage slow ripening of the Chardonnay. This geographic setting produces wines that are balanced, bright, and marked by elegant aromatic precision.

Age of vines: 55 years old

TERROIR

The soils are composed of hard limestone and white marl from the Upper Jurassic period, very similar to those found in Chablis. These shallow, mineral-rich soils contribute to the wine's tension and chalky finesse. The chalky subsoil retains moisture and releases it gradually, helping the vines endure seasonal variation with balance. The Côtes d'Auxerre terroir produces wines with a vibrant, linear profile, structured acidity, and a subtle stony character, appreciated for their clarity, freshness, and understated intensity.

IN THE VINEYARD

Clotilde Davenne practices sustainable viticulture, attentive to soil health and the ecosystem. No herbicides are used. Soils are mechanically tilled, and cover crops are managed to maintain biodiversity and prevent erosion. Treatments are applied only when necessary, based on vineyard observation and weather conditions. Vines are pruned short to limit yields, and manual leaf-thinning ensures optimal grape aeration. This rigorous and respectful approach enhances fruit concentration and terroir expression, while preserving environmental integrity.

HARVEST

Harvesting is done by hand to ensure precision and optimal grape selection. Bunches are picked early in the morning to preserve freshness and reduce oxidation risk. Grapes are gently pressed without crushing, resulting in a clean, bright juice. This careful handling preserves the delicate aromatic expression of Chardonnay and reflects the subtlety of each plot within the Côtes d'Auxerre appellation. Parcels are vinified separately to highlight the individual character of each micro-terroir.

WINEMAKING

Fermentation takes place in stainless steel tanks. Both alcoholic and malolactic fermentations are spontaneous, controlled at low temperatures, and completed 100%.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

After light settling, the wine is aged on fine lees for 11 months, without oak, to preserve the clarity and tension of the grape. No lees stirring is used, maintaining a clean, mineral-driven profile. This low-intervention method brings out the finesse of the terroir and the elegance of Chardonnay. Bottling is done with light filtration, no fining.

SERVING

Serve between 10 and 12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

On the palate, this Bourgogne shows bright citrus, white blossom, fresh apple, and subtle wet stone aromas. The attack is fresh and vibrant, carried by crisp, linear acidity. The palate is slender and precise, with a saline, lemony finish of great purity. It is a clean, expressive wine with sharp definition and delicate mineral notes. Enjoy it in its youth for its brightness or after two to three years to appreciate its evolving complexity.

FOOD PAIRINGS

This Bourgogne Côtes d'Auxerre Blanc pairs beautifully with fresh, lightly tangy or citrus-based dishes. It shines with sesame-lime salmon tataki, quinoa tabbouleh with herbs and feta, or roasted chicken with lemon zest and fresh thyme. On the sweet side, it balances nicely with yogurt and honey mousse, vanilla-scented pineapple carpaccio, or cardamom-infused rice pudding. Its liveliness, clarity, and delicate frame make it a perfect companion to modern, aromatic, and light cuisine.

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