

**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 comes from vineyards surrounding the village of Saint-Bris-le-Vineux in the Yonne, just southwest of Chablis. This area benefits from a cool continental climate, with moderate summers and cool nights that are ideal for Sauvignon Blanc. The vines are planted on gently sloping hillsides between 200 and 280 meters above sea level, with mainly south and southeast exposure. This geographical setting allows for slow, even ripening while preserving the grape's natural acidity. Age of vines: 35 years old

TERROIR

The terroir of Saint-Bris is based on Upper Jurassic clay-limestone soils, closely related to the Kimmeridgian formations found in Chablis. These stony, well-drained soils bring minerality and tension to the wine. The presence of marl and fossil-rich limestone enhances saline notes and structure while supporting freshness. This unique terroir gives Saint-Bris its distinctive Burgundian expression of Sauvignon Blanc, combining aromatic brightness with mineral precision. The result is a wine that is both lively and deeply rooted in its origin.

IN THE VINEYARD

Clotilde Davenne follows a sustainable viticulture approach, with great respect for the environment. No herbicides are used, and soils are mechanically cultivated to preserve microbial life and soil structure. Natural grass cover is managed to prevent erosion and support biodiversity. Treatments are applied only when necessary, based on close vineyard observation. Vines are short-pruned and yields are kept moderate to enhance aromatic concentration. This careful vineyard management ensures healthy, balanced grapes with clear varietal expression.

HARVEST

Harvesting is done by hand to protect the integrity of the grapes. Picking takes place early in the morning to retain freshness and limit oxidation. Careful sorting is carried out directly in the vineyard to select only the best bunches. Grapes are quickly transported to the winery in small crates to avoid crushing. Gentle pressing allows for the extraction of pure, aromatic juice. This meticulous approach during harvest is key to achieving precision and freshness in the finished wine.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks to preserve aromatic clarity and freshness. After cold settling, fermentation begins slowly using native yeasts.

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AGEING

The wine is then aged on fine lees for 8 to 10 months, without oak influence, to maintain tension and purity. No lees stirring is performed, keeping the profile clean and linear. This carefully controlled ageing results in a bright, precise wine with excellent balance and energy.

SERVING

Serve between 8 -12°C.

AGEING POTENTIAL

2 to 3 years

TASTING

This Saint-Bris from Clotilde Davenne offers a rare Burgundian interpretation of Sauvignon, full of energy and clarity. The wine opens with a luminous pale robe and a nose marked by citrus zest (grapefruit, lime), white flowers, and a herbal nuance reminiscent of boxwood and nettle. Subtle notes of flint and wet stone bring a touch of terroir-driven character. On the palate, it is precise and zesty, with a clean, dry profile supported by sharp acidity and a mineral backbone. The finish is refreshing and slightly saline, calling for another sip.

FOOD PAIRINGS

With its vibrant aromatics and saline tension, this Saint-Bris pairs well with fresh, zesty, and iodine-rich dishes:

Shellfish and seafood: oysters, shrimp tempura, mussels marinière, scallop carpaccio

Zesty starters: goat cheese tart with herbs, tomato and basil gazpacho, tabbouleh with lemon

Fish with herbs or citrus: grilled trout with lemon thyme, cod with salsa verde

Asian-inspired cuisine: sushi, Thai shrimp salad, Vietnamese spring rolls

Aperitif fare: smoked salmon blinis, lemony hummus, tapenade toasts

An aromatic, expressive Sauvignon with Burgundian precision—perfect for summer dishes or any moment when freshness and liveliness are a must.

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