

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CLOTILDE DAVENNE

AOP Crémant de Bourgogne
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

The vines used for Clotilde Davenne's Crémant de Bourgogne Blanc are located around Saint-Bris-le-Vineux, in the cool hills of northern Burgundy. Planted between 200 and 300 meters above sea level, the parcels face east and southeast, benefiting from early morning sunlight while maintaining the freshness essential for balanced sparkling wines. This geographic setting allows for slow ripening, preserving natural acidity and producing base wines with purity, tension, and aromatic finesse—ideal for traditional-method sparkling winemaking.

TERROIR

The terroir is made up of Upper Jurassic marly limestone and white marl, closely related to the soils found in Chablis. These shallow, rocky, well-drained soils force the roots to grow deep, contributing to the wine's precision and minerality. The cool northern Burgundy climate supports slow ripening and crisp acidity, resulting in a Crémant with structure, finesse, and excellent aromatic definition. The terroir imparts energy, clarity, and elegance to the final wine.

IN THE VINEYARD

Clotilde Davenne follows sustainable viticulture with a strong ecological commitment. No herbicides are used. The soils are mechanically tilled to support microbial life and deep rooting. Grass cover is managed to reduce erosion, and phytosanitary treatments are applied only when necessary. Short pruning helps control yields and ensures healthy, concentrated grapes. Each step in the vineyard is carefully considered to protect the environment while producing fresh, balanced fruit suitable for high-quality sparkling wine.

HARVEST

Harvesting is done by hand in small crates to protect the integrity of the grapes. Picking takes place early in the morning at perfect ripeness, with special attention to acidity and freshness. Grapes are gently and slowly pressed without destemming to extract the purest juice. Only the first press (cuvée) is used to produce this Crémant. This meticulous process ensures a clean, focused base wine essential for refined sparkling wine with elegant bubbles and texture.

WINEMAKING

Spontaneous fermentations are controlled at low temperatures in stainless steel tanks, followed by filtration, blending, and bottling.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

After bottling for the second fermentation, the wine matures on lees for a minimum of 18 months before disgorging. No oak is used to preserve clarity and freshness. This extended aging results in a fine bead, creamy mousse, and delicate aromas while maintaining lively tension and precision.

SERVING

Serve between 8–12°C.

AGEING POTENTIAL

2 to 3 years

TASTING

Golden, brilliant robe. Intense nose with beautiful aromatic complexity: citrus fruits, green fruits (apple, pear), white flowers (acacia, apple blossom), and brioche notes.

Delicate, refined bubbles release fragrant aromas of white flowers and green fruits (pear, apple). The finish is long and highly elegant.

FOOD PAIRINGS

This Crémant de Bourgogne Blanc pairs beautifully with bright, textured, and aromatic dishes. Try it with crispy goat cheese cromesquis with lemon zest, sea bass carpaccio with citrus and shaved fennel, or grilled shrimp skewers with preserved lemon and rosemary. On the sweet side, it complements a cucumber-mint sorbet, a light fromage blanc and verbena mousse, or roasted melon with honey and long pepper. These creative pairings highlight the wine's vibrant freshness, fine bubbles, and mineral clarity in a refined and refreshing culinary experience.

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