

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CLOTILDE DAVENNE

AOP Crémant de Bourgogne
Rosé

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

Pinot Noir 100%

LOCATION

Clotilde Davenne's Crémant de Bourgogne Rosé comes from vineyards located in northern Burgundy, around the village of Saint-Bris-le-Vineux. The vines are planted on well-exposed slopes between 200 and 300 meters in elevation, mainly facing southeast, allowing for slow and steady ripening of pinot noir. The cool climate, with marked day-night temperature swings, helps preserve natural acidity—essential for balance in traditional-method sparkling wines. This geographical setting yields fruit that's perfectly suited for elegant, expressive rosé base wines.

TERROIR

The soils are composed of Upper Jurassic clay-limestone, rich in marl and active limestone, similar to those found in Chablis. These well-drained, shallow soils encourage deep vine rooting, naturally limiting yields and contributing to minerality and tension. The terroir imparts a fine balance of freshness and structure to the pinot noir, making it ideal for direct press rosé production. The resulting Crémant rosé is defined by delicate fruit, subtle mineral notes, and vibrant freshness.

IN THE VINEYARD

Clotilde Davenne practices sustainable viticulture with deep respect for the natural environment. No herbicides are used, and soils are mechanically tilled. Natural grass cover is maintained to prevent erosion and promote biodiversity. Treatments are applied only when necessary, based on close observation of vine health and climate conditions. Short pruning and controlled yields ensure healthy, concentrated grapes that reflect both varietal and terroir identity with clarity.

HARVEST

Harvesting is done by hand using small crates to protect the integrity of the fruit. Grapes are picked early in the morning to preserve freshness and aromatic precision. A gentle, slow press is used to extract lightly colored juice. Only the first press (cuvée) is retained to ensure finesse and purity. This meticulous selection at every step allows for the creation of a clean, precise base wine ideal for crafting balanced and elegant Crémant rosé.

WINEMAKING

Saignée after 24 to 48 hours of maceration. Both alcoholic and malolactic fermentations occur spontaneously, are controlled at low temperatures, and are completed 100% in stainless steel tanks, followed by filtration and bottling.

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AGEING

The base wine rests on fine lees for 6 months, followed by secondary fermentation in bottle and ageing on lees for a minimum of 18 months. No oak is used, preserving fruit and freshness. This extended ageing enhances the finesse of the bubbles and develops red fruit aromas with added complexity. A low dosage allows the wine's natural vibrancy and purity to shine through.

SERVING

Serve between 8–12°C.

AGEING POTENTIAL

10 to 15 years

TASTING

Rosé color, clear and brilliant. Intense and lively nose with aromas of red fruits (strawberry, raspberry, redcurrant). Delicate bubbles enhance the fine pleasure on the palate. A generous aromatic fullness of red fruits, subtly balanced by minerality and freshness — the signature of this terroir-driven wine. Fresh, elegant, and persistent finish.

FOOD PAIRINGS

This Crémant de Bourgogne Rosé pairs perfectly with vibrant, fruit-driven and creative cuisine. Try it with prosciutto and goat cheese rolls, warm lentil salad with smoked salmon, or crispy shrimp fritters with lime zest. On the sweet side, it shines with a pink grapefruit and coconut mousse entremets, whipped mascarpone cream with pomegranate, or brioche-style French toast with lightly caramelized red berries. These pairings highlight texture and aromatic contrast, echoing the wine's fine bubbles, juicy fruit and underlying mineral edge.

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