



Clotilde Davenne

<u>Country</u>	France
<u>Region</u>	Cotes d'Or
<u>Appellation (s)</u>	Chablis, Chablis 1er Cru, Chablis Grand Crus, Saint-Bris
<u>Producer</u>	Clotilde Davenne
<u>Year Founded</u>	2005
<u>Annual Production Total</u>	30,000 cases
<u>Farming</u>	Organic Non-Certified
<u>Harvest Method</u>	Manual and mechanical
<u>Total Estate Size</u>	18 ha
<u>Website</u>	www.clotildedavenne.fr



Clotilde Davenne; Time Well Spent

Clotilde Davenne dubbed her 1.9 hectare plot of 25 year old chardonnay vines in Petit Chablis “Les Temps Perdu.” This was both an homage to Proust’s massive novel, and a reference to what the locals told her about the land; that it was a waste of time to work. “Why bother with Petit Chablis,” they asked. But this plot was completely in kimmeridgien terroir, just like Chablis, it was only its exposition – western – that made it “petit.” Clotilde’s decision to go her own way and ignore the conventional wisdom is indicative of her manner of working in her vines and cellar. She is a truly independent vigneron.

Clotilde, who comes from a cattle farming family, began her wine career as chief oenologist for the well-known Chablis producer Jean-Marc Brocard. After working with Brocard for 16 years she eventually began assembling her own domain, one small parcel at a time, bottling her first vintage in 2005. Today her domain is comprised of vines in Chablis, Cote d’Auxerre, St. Bris – les Vignes, and Petit Chablis. Her vines in Chablis are as old as 50 years as are her pinot noir vines in Irancy. But perhaps Clotilde’s most prized parcel is 3.5 ha of nearly 100 year old sauvignon blanc vines in St. Bris. She makes a mere 200 cases a year of this complex, intensely concentrated wine.

Along with the wonderful range of wines Clotilde bottles from her estate holdings, she has access to fruit from *premier* and *grand cru* vineyards in Chablis grown by vigneron who work to her exacting specification. In her own vines Clotilde is working naturally as possible, without the use of chemicals, and almost all of her production is harvested by hand. In the cellar all the wines undergo malolactic fermentation, a conscious decision by Clotilde, as she feels it brings greater complexity to the wines.

Clotilde continues to make bold decisions and strike her own path. Never listening to the doubters, Clotilde has taken a plot of “waste of time” vines and developed it into the rewarding project of a lifetime.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>
NV Crémant de Bourgogne Extra Brut	40% chardonnay 60% pinot noir	20 years	Kimmeridgien
Chablis	100% chardonnay	35 years	Kimmeridgien
Chablis 1er Cru Montmains	100% chardonnay	45 years	Kimmeridgien
Chablis Grand Cru Les Clos	100% chardonnay	40 years	Kimmeridgien
Bourgogne Blanc	100% chardonnay		Kimmeridgien
Bourgogne Aligoté	100% Ailgoté	10 years	Kimmeridgien and Portlandian
Saint-Bris	100% Sauvignon Blanc	17 years	Kimmeridgien and Portlandian
Saint-Bris Vieilles Vignes	100% Sauvignon Blanc	100 years	Kimmeridgien and Portlandian

Crémant de Bourgogne 'Extra Brut' NV - Hand harvested grapes and vinified in méthode champenoise with no dosage. Blend of 40% Chardonnay 60% Pinot Noir from Préhy. Kimmeridgien calcaire soils. 18 months sur lattes. -

Chablis - 100% Chardonnay from 35+ year old vines from the village of Courgis (Chablis AOC). Pure Kimmeridgian soils. Hand harvested and fermented in tank. 100% malolactic and rested on lees for 8-12 months, bottled after racking off the lees.

Chablis 1er Cru 'Montmains' - 100% Chardonnay from 45 year old vines from the village of Courgis. Pure kimmeridgien limestone with fossilized oysters. Hand harvested and fermented in tank. 100% malolactic and rested on lees for 12-18 months, bottled after racking off the lees.

Chablis Grand Cru 'Les Clos' - 100% Chardonnay from 40+ year old vines planted to a lower parcel of the Cru, adjacent to the Valmur Cru. Hand harvested and fermented with natural yeasts in tank. Aged 12-18 months on fine lees in stainless steel.

Bourgogne Blanc - 100% Chardonnay from vines planted in front of Davenne's home and cellar in the village of Préhy. Hand-harvested, fermented with natural yeasts in stainless steel.

Bourgogne Aligoté - 100% Aligoté from 10 year old vines in the village of Saint-Bris le Vineux in the Yonne valley. De-stemming and pneumatic pressing followed by natural yeast fermentation in temperature controlled stainless steel tanks. 8-12 months aging in tank, then filtered and bottled.

Saint Bris - 100% Sauvignon from a 4 ha parcel in the village of St Bris le Vineaux. 20+ year old vines with a northern exposure. Kimmeridgian and Portlandian soils. Fermented in tank, full malolactic. Rested on lees for 8-12 months, bottled after racking off the lees.

Saint Bris Vieilles Vignes - 100% Sauvignon from a 3.5 ha parcel of 60-108 year old Sauvignon vines planted to kimmeridgian soils. Yield of only 12hl/ha. Fermented in tank, full malolactic.