

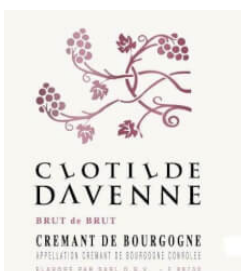
General Info**Country:** France**Region:** Burgundy**Appellation(s):** Chablis, Chablis 1er Cru, Chablis Grand Cru, Saint-Bris**Producer:** Clotilde Davenne**Year Founded:** 2005**Annual Production:** 30,000 cases**Farming:** Organic Non-Certified**Total Estate Size:** 18 ha**Harvest Method:** Manual**Clotilde 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 Kimmeridgian 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.

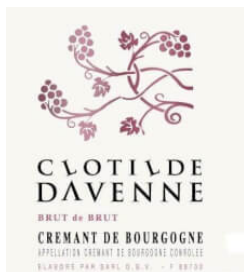
Clotilde, who comes from a cattle farming family, began her wine career as chief oenologist for the well-known Chablis producer Jean-Marc Brocard. After working with Brocard for 16 years she eventually began assembling her own domain, one small parcel at a time, bottling her first vintage in 2005. Today her domain is comprised of vines in Chablis, Cote d’Auxerre, Saint-Bris-le-Vineux, 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 pre-mier and grand cru vineyards in Chablis grown by vigneron who work to her exacting specification. In her own vines Clotilde is working naturally, without the use of chemicals, and harvesting 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.”

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.

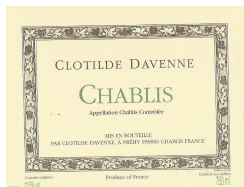
The Wines**Crémant de Bourgogne ‘Extra Brut’ NV**

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. 91 pts - Wine Enthusiast, December 2020



Crémant de Bourgogne 'Extra Brut' Rosé NV

100% Pinot Noir planted to Kimmériidgien soil in Saint-Bris-le-Vineux in the lieu dit 'Les Rosier.' Hand-harvested, 50-100% destemmed depending on the vintage. Saignée after 24-48 hours maceration. Fermentation and malolactic fermentation with natural yeasts at controlled temperatures in stainless steel. Wine is disgorged after 18 months sur lattes, with zero dosage.



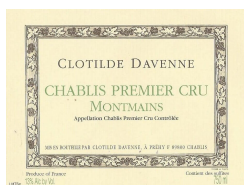
Chablis

100% Chardonnay from vines planted in 1983 in village of Courgis (Chablis AOC). South facing slopes of Kimmeridgien soils from Jurassic full of small fossilized oysters. Hand harvested and fermented in tank. 100% malolactic and aged on lees for 8-12 months, bottled after racking.



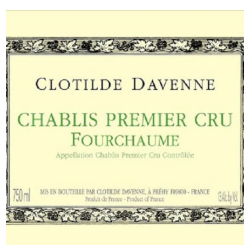
Chablis Vieilles Vignes

100% Estate Chardonnay from 50+ 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 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. *Limited



Chablis 1er Cru 'Fourchaume'

100% Chardonnay from 30 year old vines from the eastern banks of the Serein river. South/South-West exposure. 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. *Limited



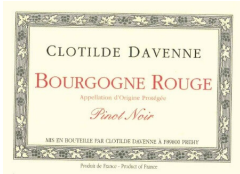
Chablis Grand Cru 'Les Clos'

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. *Limited



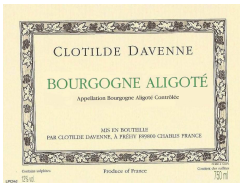
Bourgogne Blanc

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 Rouge

100% Pinot Noir from 50+yr old vines planted with southern exposures in the lieu-dit 'Les Rosiers' in the Côtes d'Auxerre. Two day cold soak is followed by a four day maceration during fermentation in stainless steel, but no longer, to preserve the fruit and avoid over-extraction. 1/3 aged in used oak.



Bourgogne Aligoté

100% Aligoté from 20+ yr 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 on lees, then filtered and bottled



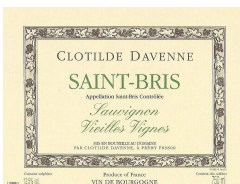
Bourgogne Aligoté Vieilles Vignes

100% Aligoté planted in the 1940s in the Saint-Bris-le-Vineux vineyard in the Côtes d'Auxerre. Fermented in temperature controlled stainless steel. 12-18 months aging on fine lees in stainless before bottling.



Saint-Bris

100% Sauvignon from a 4 ha parcel in the village of Saint-Bris-le-Vineux. 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

Saint-Bris-le-Vineux is the only district in Bourgogne where Sauvignon is grown. 100% Sauvignon from a ~ 4ha parcel of vines planted to jurassic limestone soils - from Portlandian to Kimmeridgeon. Oldest vines planted in 1902, average age of 85yrs . Yield of only 12hl/ha. Fermented in tank, full malolactic, aged 12-18 months on fine lees