



A french wine journalist, Master of Wine student, and founder of Albion Vins Fins, Italian wine importer

Chablis – well worth the detour

CLOTILDE DAVENNE, PRÉHY

Davenne originally hails from the wild hills of the Morvan in western Burgundy, halfway between Auxerre and Dijon. Trained as an oenologist in Dijon, she initially wanted to make champagne but a long stint at Chablis stalwart Jean-Marc Brocard saw the creation of her own domaine in 2005 with the purchase of 4 ha (9 acres) of vineyard. The domaine now extends to 30 ha (74 acres) spread across Chablis and the Auxerrois, taking in satellite appellations as broad as Irancy and Côtes d'Auxerre. Davenne is quite unusual in using no oak at all in her winemaking. A *chambre d'hôte* completes the domaine's attractions and would make a charming green-field option for those staying in the area. Hotels in Chablis seem either desperately expensive or, in the case of where I stayed, just desperate. Clotilde appears to have generous reserves of older wines, from Aligotés to older Irancy, Chablis and, very soon, late-disgorged crémant on offer.





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Clotilde Davenne 2021 Bourgogne Aligoté

Harvested 30 September, yield 40 hl/ha. Pale golden colour. Yellow apple and citrus. Medium body and average length. Good. (MH) Drink 2022–2027 15.5

Clotilde Davenne, Vieilles Vignes 2021 Bourgogne Aligoté

Harvested 29 September, yield 35 hl/ha. Dry, with savoury depth, and apple and lemon bite. Acidity well under control. Very clean with a salty finish. (MH) Drink 2022–2027 15.5 +

Clotilde Davenne Sauvignon 2021 St-Bris

From a north-facing vineyard on classic Kimmeridgian and Portlandian soil. Harvested 27 September, yield 35 hl/ha. Pale lemon. Fresh acidity. Intense Sauvignon nose – nettles, white flowers and grass. Some roundness to the fruit but not sweet. Very correct and refreshing. (MH) Drink 2022–2025 15.5 +

Clotilde Davenne, Vieilles Vignes 2021 St-Bris

Average 100-year-old Sauvignon vines, the oldest planted in 1902. Facing north-west on Kimmeridgian and Portlandian soils. Harvested 4 October, yield 15 hl/ha. Pale-mid lemon. Herbaceous. Gooseberry and grass. Fine and elegant. (MH) Drink 2022 – 2027 15.5 +

Clotilde Davenne 2021 Bourgogne Côtes d'Auxerre

75-year-old Chardonnay vines planted in the Gaudier and Vassy lieux-dits. North-eastern exposure on Kimmeridgian and Portlandian soils. Harvested 25 September, yield 12 hl/ha. Mid lemon. Apple, pear; moderate acidity. A little average. Nothing exhilarating. Clean and fresh. (MH) Drink 2022 – 2027 15.5

Clotilde Davenne 2021 Bourgogne

28-year-old vines from the Les Reugnys lieu-dit. Southern exposure on Kimmeridgian and Portlandian soils. Harvested 4 October, yield 25 hl/ha. Pale lemon; citrus, apple. Clean, fresh and uncomplicated. (MH) Drink 2023 – 2028 15.5

Clotilde Davenne 2021 Petit Chablis

From vines planted in 1992 in Préhy. Facing west, on Kimmeridgian soil with high level of pebbles and a steep slope. Harvested 25 September, yield 25 hl/ha. Pale lemon with green hints. Apple, citrus, white flowers. Lacking a little richness and pace. It's a good entry-level wine though. Clean and fresh. (MH) Drink 2022 – 2027 15.5

Clotilde Davenne 2021 Chablis

25-year-old vines planted in Courgis and Milly. Southern exposure on Kimmeridgian clay. Harvested 28 September, yield 50 hl/ha. Pale lemon with green hints. No harsh apple and pleasantly broad. It's very clean and fresh. Good straight-up Chablis. (MH) Drink 2022 – 2027 15.5 +

Clotilde Davenne, Vieilles Vignes 2021

Chablis 55-year-old vines in Courgis. Purchased grapes, harvested by Clotilde Davenne's own team. South-facing, Kimmeridgian clay. Harvested 14 September, yield 10 hl/ha. Mid lemon. Apple, citrus and white flowers with more concentration than the basic Chablis. The mid palate has some salty complexity. Depth and good length. (MH) Drink 2023 – 2028 16

Clotilde Davenne, Vaucoupin Premier Cru 2021

Chablis 45-year-old vines on the right bank of the Serein River. South-facing Kimmeridgian clay and an especially well-protected site from the wind. Hand-harvested on 15 September, yield 12 hl/ha. Pale lemon. Apple, citrus, white flowers, again. Some lovely pear too. This is quite refined and the acidity remarkably so. Lots of salty and chalky complexity and a pleasing bitter note on the finish. (MH) Drink 2025 – 2035 16 +

Clotilde Davenne, Montmains Premier Cru 2021

Chablis 50-year-old vines on the left bank of the Serein River in Courgis. South and south-easterly exposure on Kimmeridgian clay. Harvested on 20 September. Yield 25 hl/ha. Pale lemon. Similar profile to Vaucoupin but more tunnelled, showing less breadth and complexity. Early days I think. (MH) Drink 2025 – 2035 16

Clotilde Davenne, Les Beauregards Premier Cru 2021

Chablis South-facing vines on the left bank of the Serein River, on Kimmeridgian soils. Pale lemon colour. Apple, pear, lemon nose. The fruit is rounded, but lofty, with great lightness and precision. This is very nice, supple and agreeable. An early riser perhaps. (MH) Drink 2025 – 2035 16.5

Clotilde Davenne, Blanchot 2021 Chablis Grand Cru

Pale-mid lemon. Pear, green apple, white flowers. Evident extra dimension, with extra weight on the palate. Round, and full – very satisfying. Long and quite opulent. (MH) Drink 2025 – 2035 16.5 ++

Clotilde Davenne, Bougros 2021 Chablis Grand Cru

Pale-mid lemon. Ripe flavours of apple and lemon, complexed by mineral oyster shell and marine salinity. Good weight and length. Worth drinking for sure. (MH) Drink 2025 – 2035 16.5 ++

Clotilde Davenne, Extra Brut NV Crémant de Bourgogne

60% Pinot Noir, 40% Chardonnay. Principally 2018 vintage, harvested at yields of 60 hl/ha. Chardonnay vines planted in 1992 in Les Reugnys, Pinot Noir in 1973 in Les Rosiers, both on Kimmeridgian soils. 18 months' ageing sur lattes. Pale lemon. Lemon, apple, citrus. Dry. There is yeastiness but without much autolytic complexity. This is signally fresh and clean, but it won't make the Champenois sweat much. (MH) Drink 2022 – 2025 15.5

Clotilde Davenne, Rosé Extra Brut NV Crémant de Bourgogne

100% Pinot Noir. Principally the 2018 vintage, harvested at yields of 50 hl/ha. 18 months' ageing sur lattes. Palest salmon pink. It's tough to call out the red fruit here. It's dry, elegant and fresh. Good quaffing sparkler (as is the white version). (MH) Drink 2022 – 2025 15.5

Clotilde Davenne, Préhy

Davenne originally hails from the wild hills of the Morvan in western Burgundy, halfway between Auxerre and Dijon. Trained as an oenologist in Dijon, she initially wanted to make champagne but a long stint at Chablis stalwart Jean-Marc Brocard saw the creation of her own domaine in 2005 with the purchase of 4 ha (9 acres) of vineyard. The domaine now extends to 30 ha (74 acres) spread across Chablis and the Auxerrois, taking in satellite appellations as broad as Irancy and Côtes d'Auxerre. Davenne is quite unusual in using no oak at all in her winemaking. A chambre d'hôte completes the domaine's attractions and would make a charming green-field option for those staying in the area. Hotels in Chablis seem either desperately expensive or, in the case of where I stayed, just desperate. Clotilde appears to have generous reserves of older wines, from Aligotés to older Irancy, Chablis and, very soon, late-disgorged crémant on offer.



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Appellations	Vintage	Score	Comments
BOURGOGNE ALIGOTÉ	2021	15.5	Pale golden colour. Yellow apple and citrus. Medium body and average length. Good.
BOURGOGNE ALIGOTÉ <i>Vieilles Vignes</i>	2021	15.5+	Dry, with savoury depth, and apple and lemon bite. Acidity well under control. Very clean with a salty finish.
SAINT-BRIS	2021	15.5+	Pale lemon. Fresh acidity. Intense Sauvignon nose – nettles, white flowers and grass. Some roundness to the fruit but not sweet. Very correct and refreshing.
SAINT-BRIS <i>Vieilles Vignes</i>	2021	15.5+	Pale-mid lemon. Herbaceous. Gooseberry and grass. Fine and elegant.
BOURGOGNE BLANC	2021	15.5	Pale lemon; citrus, apple. Clean, fresh and uncomplicated.
BOURGOGNE CÔTE D'AUXERRE	2021	15.5	Mid lemon. Apple, pear; moderate acidity. A little average. Nothing exhilarating. Clean and fresh.
PETIT CHABLIS	2021	15.5	Pale lemon with green hints. Apple, citrus, white flowers. Lacking a little richness and pace. It's a good entry-level wine though. Clean and fresh.
CHABLIS	2021	15.5+	Pale lemon with green hints. No harsh apple and pleasantly broad. It's very clean and fresh. Good straight-up Chablis.
CHABLIS <i>Vieilles Vignes</i>	2021	16	Mid lemon. Apple, citrus and white flowers with more concentration than the basic Chablis. The mid palate has some salty complexity. Depth and good length.
CHABLIS 1ER CRU BEAUREGARD	2021	16.5	Pale lemon colour. Apple, pear, lemon nose. The fruit is rounded, but lofty, with great lightness and precision. This is very nice, supple and agreeable. An early riser perhaps.
CHABLIS 1ER CRU MONTMAINS	2021	16	Pale lemon. Similar profile to Vaucoupin but more tunnelled, showing less breadth and complexity. Early days I think.
CHABLIS 1ER CRU VAUCOUPIN	2021	16+	Pale lemon. Apple, citrus, white flowers, again. Some lovely pear too. This is quite refined and the acidity remarkably so. Lots of salty and chalky complexity and a pleasing bitter note on the finish.
CHABLIS GRAND CRU BLANCHOTS	2021	16.5++	Pale-mid lemon. Pear, green apple, white flowers. Evident extra dimension, with extra weight on the palate. Round, and full – very satisfying. Long and quite opulent.
CHABLIS GRAND CRU BOUGROS	2021	16.5++	Pale-mid lemon. Ripe flavours of apple and lemon, complexed by mineral oyster shell and marine salinity. Good weight and length. Worth drinking for sure.
CRÉMANT DE BOURGOGNE <i>Extra Brut</i>	NV	15.5	Pale lemon. Lemon, apple, citrus. Dry. There is yeastiness but without much autolytic complexity. This is signally fresh and clean, but it won't make the Champenois sweat much.
CRÉMANT DE BOURGOGNE ROSÉ <i>Extra Brut</i>	NV	15.5	Palest salmon pink. It's tough to call out the red fruit here. It's dry, elegant and fresh. Good quaffing sparkler.
BOURGOGNE CÔTE D'AUXERRE <i>Pinot Noir</i>	2020	15	Mid ruby to pale ruby/pink. Nose shows a bit of rustic, briary greenness over red cherry and currant. There is a bit of sweetness to the fruit, but the tannins are a bit out of balance (slightly dry) and it's all a bit basic.
IRANCY	2020	15+	Mid-deepish cherry hue. Red cherries and a bit of strawberry. It is quite dry, to the point that the extraction seems excessive. Trying too hard? It's lacking silkiness and could maybe have done with some oak to fill it out.
IRANCY <i>Paradis</i>	2020	15++	Deep ruby. This is showing much greater freshness than the basic Irancy. The red fruits of sweet red cherry and strawberry are supple, with a hint of smokiness coming from where? The César no doubt, and offering greater interest. Easily the best of the three 2020 reds from this domaine.
IRANCY	2010	15.5	Medium to pale ruby. The nose of aged Pinot, which will get fans excited. Strawberry and red cherry, with some dried red fruits and mushroom to boot.