



DOMAINE JEAN DAUVISSAT PERE ET FILS

Our Winery

Our vineyards in production consists of no less than 53 parcels and extends over 22 hectares located in seven different villages of Chablis. This division allows us to produce wines which fully represent the whole wine growing area of Chablis. It also allows us to take advantage of the specific characteristics from the terroir of both river banks of Le Serrein.

We are producing wines from three of the four appellation levels:

Petit-Chablis: 0,16 hectare

Chablis: 17,50 hectares

Chablis Premiers Crus Côte de Léchet: 1,99 hectares

Chablis Premiers Crus Fourchaumes : 0,60 hectare

Chablis Premiers Crus Montmains : 0,76 hectare

Chablis Premier cru Homme Mort : 0,15 hectare

Chablis Premiers Crus Vaillons : 0,83 hectare



Our Philosophy

Let the terroir express itself and let us preserve it... This is the thought that drives all our interventions, from the first cut of the secateurs to the final stage of bottling. We will only intervene in the vines to help the plants produce the best they can.

It's with this spirit in mind that we aim for reasonable yields, using targeted pruning, a closely controlled debudding and an organic fertilisation reduced to what is strictly needed. We have grown more and more towards organical viticulture for the simple reason that we can't see ourselves working differently. No weed killers or insecticides have been used since 2011. Biodynamics have found their way into our work since 2018, as a way to keep our soils and vines healthy.

By working the soils, shredding vine shoots, using seeds for a winter vegetation cover as well as cow manure compost we can preserve the balance and structure of our soils.

In the cellar, we preserve and express the fruit of our vines. Nothing else... We believe the quality of a wine is made in the vineyards, the cellar is only used as a way to express this quality. Therefore we try to harvest at optimal maturity (healthy grapes, good sugar concentration and maximum aromas).

When the grapes arrive at the winery they are sorted to eliminate anything undesirable (leaves and vegetation, botrytised grapes...). Next step is our desire to have the wines represent what the terroir expresses. This is the reason why we vinify according to geographic situation. Following these lines, fermentation is achieved with natural yeast and bacteria already present on the grapes and in our cellar. To finish we choose to age the wines over a relatively long period (18months to two years), in order to allow them to take the time to ripen without rushing nature.



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The only input we use to elaborate our wine is sulphur (between 60 et 90 mg/liter of wine), bentonite (clay used to speed up the proteines in wine) and isinglass (glue from fish that brings finesse and clarity). In order to avoid a tartar deposit we add cellulose gum (natural wood cellulose). Our wines are then lightly filtered with kieselgur (silica rock). Even when already limited in usage and dose, we keep trying to find better alternatives for these products to add to our list. Quality is made in the vineyards and is expressed by the work in the cellar. This is why we try to harvest our vines when the maturity is at its best (dry raisins, maximum concentration of sugars and aromas). Our harvest is mainly mecanical in order to be completely responsive. The attention we bring to the fine-tuning of the machine results in an excellent quality of harvest. We sort the raisins at their arrival in the cellar by meticulously eliminating undesirable elements (like leaves, vegetation, strunks,..). At the end we want our wines to represent what our terroir expresses. That is why we vinify our grapes by geographical situation and only in stainless steel barrels.

Your pleasure, the completion of our work

Two years of work, of passion, of patience... It will have taken over 2 years for our wines to find their way to your glass. The cold days out pruning, the many hours spent caring for the vines and wines, the long days at harvest, the rainy mornings...

All of these memories are concentrated within our bottles. It is up to you to write the next chapter over your meals, cocktails and tastings.

