



## HOUSE OF TOWNEND

### Chablis 1er Cru Vaillons 2024, Daniel Dampt 12 x 75cl

Price £215.00  
Code CHAB153

Produced from three sub-climats, 50% Les Leys (north-facing), 25% Séchet, and 25% Chatains, this is a real standout.

#### Tasting Notes:

The bouquet is aromatic and expressive, dominated by citrus notes with hints of peach. On the palate the wine is rich and concentrated, reflecting the small production. Vibrant and elegant, it shows a lovely racy texture and carries through to a long, energetic finish.





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Specification	
<b>Vinification</b>	Fermented in stainless steel, followed by full malolactic fermentation. The wine is then aged on fine lees in stainless steel temperature controlled tanks before a very light filtration and bottling.
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Chablis
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2024
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Domaine Daniel Dampt
<b>Producer Overview</b>	Resulting from a family of winegrowers dating back 150 years, the Daniel Dampt estate currently counts 30 hectares of vines in production, including 16 hectares of Chablis and 14 hectares of Chablis 1er Cru of which in particular of Vaillons, Fourchaume, Cote de Lechet, Les Lys and Beauroy.
<b>Closure Type</b>	Cork