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	
Vinification	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.
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	En Primeur, Fine Wine
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Domaine Daniel Dampt
Producer Overview	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 Ier Cru of which in particular of Vaillons, Fourchaume, Cote de Lechet, Les Lys and Beauroy.
Closure Type	Cork