



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 2022, Daniel Dampé

Price	£22.99
Code	CHAB104

This steep, south, south east facing vineyard looking over the village of Milly and just above Dampé's home, is set on a stony clay subsoil and enjoys a great aspect. The fruit normally shows a great degree of ripeness and generosity. There is always a lot of millerandage (small grapes) in this vineyard which produces great concentration, and aids long ageing.

Tasting Notes:

Produced from 45 year old vines this is classic Chablis, displaying a well-defined tropical fruit palate supported by a steely, tight and lean structure with a delicious citrus acidity providing a terrific balance.





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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 2024 through to 2034
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2022
Style	Dry
Body	Elegant, crisp and delicate
Producer	Domaine Daniel Damp
Producer Overview	Resulting from a family of winegrowers dating back 150 years, the Daniel Damp 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.
Closure Type	Cork
Food Matches	Enjoy with herb marinated grilled sea bass on a bed of green beans.