HOUSE OF TOWNEND

Chablis 1er Cru Côte de Léchet 2024, Daniel Dampt

Price	£39.99
Code	CHAB152

This steep, south, south-east facing vineyard looking over the village of Milly and just above Dampt'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:

A riper nose with a mixture of both citrus and exotic fruits and white peach aromas along with the classic notes of oyster shell. There is a lovely underlying tension and concentration on the palate, and of course the rich opulence associated with the right bank, but also the minerality of the left. A piercing lime acidity and a long succulent fruit filled finish with a lovely mineral streak throughout. Always one of the most popular Chablis in our range.



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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.
ABV	13%
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	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 ler Cru of which in particular of Vaillons, Fourchaume, Cote de Lechet, Les Lys and Beauroy.
Closure Type	Cork