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House of Townend

Wyke Way

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HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 2018 Daniel Damp

Price: £19.99
Product Code: CHAB033



Description:

Arguably one of the finest Chablis on the market. Produced from two separate parcels with 70% of the blend coming from a plot of 60 year old vines situated just below the 1er Cru Les Lys, in Milly, a stone's throw south of the sleepy village of Chablis. More intense, with a degree more richness and viscosity.

Tasting Notes:

Vincent told us that in years gone by this wine was sold under the now defunct 1er Cru La Vieille Voye. A ripe, creamy yet subtle style with an appealing freshness and minerality that complements the immediate tropical fruits. Fill your boots and drink!!

Specification:

Product Code: CHAB033
Price: £19.99
ABV: 0%
Size: 75cl
Drinking Window: Drink now through to 2020
Region: Burgundy
Country: France
Sub Region: Chablis
Sub Sub Region: Chablis
Type: White Wine
Grapes: Chardonnay
Vintage: 2018
Style: Dry
Body: Elegant, crisp and delicate
Vinification: Like all great Chablis, this crisp white is fermented in steel tanks at cool temperatures to preserve the natural salinity, minerality and freshness of the Charodnnay grape. Picked by hand in small baskets, the grapes are taken to the winery which is never more than 20 minutes from the vineyards, where the grapes are received, sorted, pressed and the clear juice settled in tank and near freezing temperatures to release any

solids, before fermenting in steel tanks. After fermentation has finished the wine is stored on the fine lees for a short period, during which it undergoes Malolactic fermentation, before racking and ageing. Bottling takes place in the Spring after the harvest

Producer:

Domaine Daniel Dampé