HOUSE OF TOWNEND

Chablis 2023 Daniel Dampt

Price	£22.50
Code	CHAB135

Produced from two parcels. 80% of the blend is 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 village of Chablis, with the remaining 20% produced in Beines and Fonteney. In years gone by this wine was sold under the now defunct 1er Cru La Vieille Voye.

Tasting Notes:

A beautiful, floral white flower bouquet, the palate is quite opulent, pure and clean with notes of green apple and a tangy citrus acidity. There is a wonderful tension to the wine and a slatey minerality on the finish provides an appealing length. So refreshing and fruit packed you can drink this now!



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Specification	
Vinification	Vinified in stainless steel vats in order to preserve the maximum of fruit and vitality. The wine is then aged on fine lees in stainless steel temperature controlled tanks before a very light filtration and bottling.
ABV	12.5%
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Vintage	2023
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