HOUSE OF TOWNEND

Chablis 2024 Daniel Dampt

Price	£24.99
Code	CHAB151

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:

The nose is fresh and bright, showing classic Chablis character with notes of citrus, apple, and oyster shell. The palate is generous and rich, underpinned by lively acidity, wonderful tension, and a slate driven minerality. The wine finishes clean and persistent, reflecting its elegant Chablis style.



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Specification	
Vinification	Vinified in stainless steel vatst 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 2026
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
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