

**2013 Domaine Sebastian Damppt Chablis 1Er
Cru Cote de Lechet**

Fortunately the 2013 Chablis 1er Cru Cote de Lechet, which sees 8 to 10 months in stainless steel, performed much better. Here, it sported a primal but nicely defined and more terroir-driven bouquet than the Les Vaillons: reserved but focused. The palate is crisp and fresh with green apple, pear and a touch of spice, the finish harmonious, if just tapering off toward the finish.

Sebastien Damppt created his own operation in 2007 after inheriting parcels from his father. He continues to work with his father Daniel and learned his craft in Sancerre and Nuits Saint Georges. This was a fine set of wines and I appreciate Sebastien thinking outside the box by utilizing a concrete egg to vinify his premier cru Les Beugnons.

Importer: The Wine House, San Francisco, CA; tel. (415) 355-9463; Integrity Wines, New York,

- NEAL MARTIN (August, 2014)

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**2012 Domaine Vincent Damppt Chablis 1Er Cru
Cote de Lechet**

The 2012 Chablis 1er Cru Cote de Lechet comes from 0.82 hectares of 50-year-old vines and sees 10 months in stainless steel. It has a precise bouquet with attractive chalky scents accompanied by light pear and white peach scents. The palate is well-balanced with a fine line of acidity. There is good weight in the mouth, while the waxy-textured, almost resinous finish is crisp and focused. This is a lovely Cote de Lechet to enjoy of the next four or five years. Drink now-2019.

Vincent is the brother of Sebastien and son of Daniel Damppt. Like his brother he trained outside Chablis in the Jura, New Zealand and with Olivier Leflaive in Puligny. He commenced working alongside Daniel back in 2002 and inherited his own parcels two years later. Though his holdings only amount to 2.3 hectares, with the exception of the slightly hollow Petit Ch...

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**2012 Domaine Sebastian Damppt Chablis 1er
Cru les Vaillons**

The 2012 Chablis 1er Cru Les Vaillons comes from 50-year-old vines. Tasting it for a second time this year, it is still not a convincing addition to Sebastien's otherwise commendable releases. Here, it has a strict tertiary bouquet that is not as expressive as the 2013, with pear and mown grass notes reluctantly emerging with aeration. The palate is clean and fresh with good acidity and decent weight, a twist of bitter lemon adding some nervosite, even if it does not quite achieve the grace of the 2013. Drink now-2017.

Sebastien Damppt created his own operation in 2007 after inheriting parcels from his father. He continues to work with his father Daniel and learned his craft in Sancerre and Nuits Saint Georges. This was a fine set of wines and I appreciate Sebastien thinking outside the box by utilizing a concrete egg to vinify his pr...

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**2013 Domaine Sebastian Damppt Chablis 1er
Cru les Vaillons**

The 2013 Chablis 1er Cru Les Vaillons comes from 0.75 hectares of vine and sees 8 to 10 months in stainless steel. It has a clean and fresh Alpine bouquet with dewy green apples and mown grass scents. The palate is vibrant with crisp green apple and nectarine on the entry and, while it is not a complex Vaillons, there is sense of joie de vivre on the finish that draws you in. Delicious! Drink now-2019.

Sebastien Damppt created his own operation in 2007 after inheriting parcels from his father. He continues to work with his father Daniel and learned his craft in Sancerre and Nuits Saint Georges. This was a fine set of wines and I appreciate Sebastien thinking outside the box by utilizing a concrete egg to vinify his premier cru Les Beugnons.

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2012 Domaine Sebastian Dampt Chablis Village

The 2012 Chablis Village has a modest, conservative bouquet with light apple blossom and citrus scents that need to muster more vigor. The palate is medium-bodied with spicy, clove-tinged entry. It feels fat in the mouth but it is missing just a little tension and length. Drink now-2016.

Importer: no know US importer but available through Armit Wines in the UK.

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2013 Domaine Sebastian Dampt Chablis Village

The 2013 Chablis comes from 5 hectares of 40-year-old vines cropped at 45 hectoliters per hectare and sees 8 months in stainless steel. It has a slightly reduced nose at first, although it seems to blow off with aeration. The palate is fresh and tense on the entry but then it tapers a little and the herbaceous finish seems just a little subdued. This might just be passing through an awkward stage, but I think it will evolve into something more substantial than the 2012. Drink now-2017.

Sebastien Dampt created his own operation in 2007 after inheriting parcels from his father. He continues to work with his father Daniel and learned his craft in Sancerre and Nuits Saint Georges. This was a fine set of wines and I appreciate Sebastien thinking outside the box by utilizing a concrete egg to vinify his premier cru Les Beugnons.

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2013 Domaine Vincent Dampt Chablis

The 2013 Chablis comes from the lieu-dit of Les Charlevaux (with three hectares of vine averaging 40 years) and sees 7 months in stainless steel. It has a reticent bouquet that does not really unwind in the glass – remaining tight-lipped for now. The palate is fresh and crisp on the entry with a touch of bitter lemon, leading to a rather slender, but nicely focused, conservative finish. Fine. Drink now-2017.

Vincent is the brother of Sebastien and son of Daniel Dampt. Like his brother he trained outside Chablis in the Jura, New Zealand and with Olivier Leflaive in Puligny. He commenced working alongside Daniel back in 2002 and inherited his own parcels two years later. Though his holdings only amount to 2.3 hectares, with the exception of the slightly hollow Petit Chablis, Vincent's wines show that he knows what he is doing. I look f...

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2013 Domaine Daniel Dampt et Fils Chablis 1Er Cru Beauroy

The 2013 Chablis 1er Cru Beauroy comes from 30-year-old vines cropped at 55 hectoliters per hectare and sees 10 months in stainless steel. It has a very attractive nose of peach and nectarine, hints of jasmine developing in the glass all with fine definition. The palate is well-balanced with good fruit concentration. There is plenty of depth and it leads naturally to a spicy, well-defined finish that lingers in the mouth. Drink now-2018+.

Daniel Dampt is related to the Defaix family, having married Dominique Defaix, Jean Defaix's daughter. His sons Vincent and Sebastien work alongside their parents (see separate entries.) There are presently around 30 hectares of vine, roughly split half and half between village and premier crus. Two excellent wines here.

Importer: T Edward Wines, New York, NY; tel.

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2013 Domaine Vincent Dampet Petit Chablis

The 2013 Petit Chablis comes from 1.3 hectares of 8-year-old vines near Fye, cropped at 38 hectoliters per hectare and sees 6 months in stainless steel. It has a light bouquet of fresh pear and green apples that is nicely defined, although it would benefit from more vigor. The palate is medium-bodied with light green apple and herbaceous notes, but the finish lacks fruit concentration and feels a little dilute. Drink now-2015.

Vincent is the brother of Sebastien and son of Daniel Dampet. Like his brother he trained outside Chablis in the Jura, New Zealand and with Olivier Leflaive in Puligny. He commenced working alongside Daniel back in 2002 and inherited his own parcels two years later. Though his holdings only amount to 2.3 hectares, with the exception of the slightly hollow Petit Chablis, Vincent's wines show that he knows what he...

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2013 Domaine Daniel Dampet et Fils Chablis 1Er Cru Fourchaume

The 2013 Chablis 1er Cru Fourchaume also sees 10 months in stainless steel. It has a fresh bouquet with lively green apple and dried mango scents that are very well-defined. The palate is well-balanced with sharp citric fruit on the entry. This is quite pointed, but nicely focused with a satisfying spice tinged finish. Very fine. Drink now-2018.

Daniel Dampet is related to the Defaix family, having married Dominique Defaix, Jean Defaix's daughter. His sons Vincent and Sebastien work alongside their parents (see separate entries.) There are presently around 30 hectares of vine, roughly split half and half between village and premier crus. Two excellent wines here.

Importer: T Edward Wines, New York, NY; tel. (212) 233-1504

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2013 Domaine Sebastian Dampet Chablis 1Er Cru les Beugnons

The 2013 Chablis 1er Cru Les Beugnons originates from 0.35 hectares of 60-year-old vines in the southern extreme of Les Vaillons; pruned double-Guyot and unusually for this traditional region, it is vinified in concrete eggs where it matures for 11 months. It has a simple bouquet of lime cordial, apple peelings and a note of apricot, although it needs more vigor to really convince. The palate is clean and fresh, quite rounded on the entry with plenty of apricot, bitter lemon and pear toward the commercially savvy finish. With or without concrete egg, this is a very fine premier cru. Drink now-2017.

Sebastien Dampet created his own operation in 2007 after inheriting parcels from his father. He continues to work with his father Daniel and learned his craft in Sancerre and Nuits Saint Georges. This was a fine set of wines and I appreciate...

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2012 Domaine Vincent Dampet Chablis 1er Cru les Vaillons

The 2012 Chablis 1er Cru Vaillons comes from 0.36 hectares of 20-year-old vines and sees 10 months in stainless steel vat. It has a light pineapple and peach-scented bouquet that is well-defined and gains vigor in the glass. The palate is clean and fresh with lemon peel, orange rind and touch of green apple, building nicely to a precise if slightly abrupt finish. Not bad at all. Drink now-2018.

Vincent is the brother of Sebastien and son of Daniel Dampet. Like his brother he trained outside Chablis in the Jura, New Zealand and with Olivier Leflaive in Puligny. He commenced working alongside Daniel back in 2002 and inherited his own parcels two years later. Though his holdings only amount to 2.3 hectares, with the exception of the slightly hollow Petit Chablis, Vincent's wines show that he knows what he is doing. I look forward to tast...

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2012 Domaine Maison Damppt Chablis Grand Cru Bougros

The 2012 Chablis Grand Cru Bougros comes from 0.25 hectares of 40-year-old vine and is matured for 12 months in barrel. It has a light, praline-tinged bouquet that is missing a little complexity but is both clean and pure. The palate is zesty on the entry with plenty of extract: orange zest, apricot and quince. Although the finish feels a little overdone, it will have commercial appeal. Drink now-2019.

Maison Damppt is a merchant company founded in 2008 by Vincent and Sebastien Damppt (see separate entry.) I tasted two wines and both are worth seeking out. Importer: Michael Skurnik Wines, Syosset, NY; tel. (516) 677-9300

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2013 Domaine Maison Damppt Chablis

The 2013 Chablis has a gorgeous bouquet with lively apple peelings, fresh pear and a touch of peony on the nose that opens with aeration. The palate is fresh and vibrant with a fine citric seam and good tension toward the terse but focused finish. Very fine. Drink now-2018.

Maison Damppt is a merchant company founded in 2008 by Vincent and Sebastien Damppt (see separate entry.) I tasted two wines and both are worth seeking out. Importer: Michael Skurnik Wines, Syosset, NY; tel. (516) 677-9300

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2012 Domaine Sebastian Damppt Chablis 1er Cru Cote de Lechet

The 2012 Chablis 1er Cru Cote de Lechet did not show well when I tasted the wine in Chablis.

Sebastien Damppt created his own operation in 2007 after inheriting parcels from his father. He continues to work with his father Daniel and learned his craft in Sancerre and Nuits Saint Georges. This was a fine set of wines and I appreciate Sebastien thinking outside the box by utilizing a concrete egg to vinify his premier cru Les Beugnons.

Importer: The Wine House, San Francisco, CA; tel. (415) 355-9463; Integrity Wines, New York, NY; tel. (646) 375-2197. Also available through John Armit Wines in the UK.

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2013 Domaine Sebastian Damppt Petit Chablis Terroir de Milly

The 2013 Petit Chablis Terroir de Milly comes from 0.30 hectares of 10-year-old vines and sees 7 months in stainless steel. It offers impressive intensity on the nose for a Petit Chablis with bruised apple, fresh pear and just a cheeky scintilla of licorice. The palate is fresh and vibrant on the entry, quite steely with good acidity and a twist of bitter lemon on the terse finish. More Chablis than Petit Chablis, this is a commendable wine. Drink now-2016.

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**2012 Domaine Sebastian Dampit Chablis 1er
Cru les Lys**

The 2012 Chablis 1er Cru Les Lys has a pretty red apple and dried honey-scented bouquet that opens nicely in the glass, although it needs more delineation. The palate is fresh and vibrant with a light spicy entry. It is missing some cohesion on the second half, that has light touches of undergrowth and smoked walnut. Fine. Drink now-2017.

Importer: no know US importer but available through Armit Wines in the UK.

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