

Domaine Dampt & Fils

Chablis



Origins

- 🍷 Country : France
- 🍷 Region : Burgundy
- 🍷 Grape variety : Chardonnay 100%
- 🍷 Category : Dry white wine



Vines

- 🍷 Surface : 12 ha
- 🍷 Soils : Chalky-clayed soils
- 🍷 Age of the vines : 30 years old
- 🍷 Density : 5 500 vines/ha
- 🍷 Pruning : Double Guyot



Wine

- 🍷 Wine-making process : in stainless steel tanks to retain the distinctive taste and freshness of the Chardonnay grape variety. From the harvest to the bottle we guarantee each and every process. (malo-lactic fermentation, fining, filtration, colding).
- 🍷 Tasting : Freshness and liveliness make the elegance of this pleasing wine with its green apple notes.
- 🍷 Food pairing : between 9 and 12°C with Ham with Chablis sauce, Seafoods, Delicatessen or Snails.
- 🍷 Cellar : up to 8 years.