

Domaine Dampt & Fils

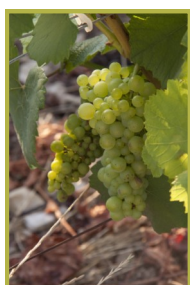
Chablis Premier Cru

CÔTE DE LÉCHET



Origins

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



Vines

- ☞ Surface : 2,80 ha
- ☞ Exposure : East, South-East
- ☞ 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 : An excellent Premier Cru of the left bank of the Serein river with its very subtle nose of white flowers in its youth, its remarkable keeping potential will reveals all its power only after a few years with a very mineral finish.
- ☞ Food pairing : between 9 and 12°C with a Turbot with a white butter sauce, Scallops, or Lobster
- ☞ Cellar : up to 15 years.