

# Domaine Dampt & Fils

## Chablis Premier Cru

LES LYS



### Origins

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



### Vines

- 🍷 Surface : 1 ha
- 🍷 Exposure : East, South-East
- 🍷 Soils : Chalky-clayed soils
- 🍷 Age of the vines : 55 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 : A fresh acidity with a very pretty mineral structure.
- 🍷 Food pairing : between 9 and 12°C with Dublin Bay Prawns.
- 🍷 Cellar : up to 15 years.