

# Domaine Dampt & Fils

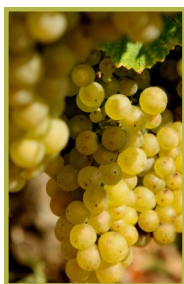
## Chablis Premier Cru

### VAILLONS



#### Origins

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



#### Vines

- 🍷 Surface : 3,60 ha
- 🍷 Exposure : East, South-East
- 🍷 Soils : Chalky-clayed soils
- 🍷 Age of the vines : 35 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 : Green gold colour, almond and fresh butter nose, full and supple palate, this wine is the ladies' favourite.
- 🍷 Food pairing : between 9 and 12°C with a grilled Lobster or a Pikeperch with a white butter sauce.
- 🍷 Cellar : up to 15 years.