



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 1er Cru Vaillons 2023, Daniel Dampé 12 x 75cl

Price	£192.00
Code	CHAB137

Produced from 3 sub climats, 50% Les Leys (north facing), 25% Sechet and 25% Chatains - this is a cracker !

Tasting Notes:

Aromatic and expressive citrus notes dominate the bouquet with peach flavours developing on aeration. The palate is crisp and vibrant with a chiselled texture and a lovely underlay of almond. There is gunflint on the finish and a salinity that we have rarely seen in the 2023 vintage. A proper Chablis 1er Cru !





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Specification	
Vinification	Fermented in stainless steel, followed by full malolactic fermentation. The wine is then aged on fine lees in stainless steel temperature controlled tanks before a very light filtration and bottling.
Size	75cl
Drinking Window	Drink from 2026
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	En Primeur
Vintage	2023
Style	Dry
Body	Elegant, crisp and delicate
Producer	Domaine Daniel Damp
Producer Overview	Resulting from a family of winegrowers dating back 150 years, the Daniel Damp estate currently counts 30 hectares of vines in production, including 16 hectares of Chablis and 14 hectares of Chablis 1er Cru of which in particular of Vaillons, Fourchaume, Cote de Lechet, Les Lys and Beauroy.
Closure Type	Cork