



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Chablis 1er Cru Côte de Léchets 2022, Daniel Dampt

---

**Price** £31.99  
**Code** CHAB106

Produced from two parcels. 70% of the blend is from a plot of 60 year old vines situated just below the 1er Cru Les Lys, in Milly, a stone's throw south of the village of Chablis. In years gone by this wine was sold under the now defunct 1er Cru La Vieille Voye.

---

### Tasting Notes:

A delicious, very overt fruit packed bouquet, the palate displays a beautiful purity and concentration of fruit, coupled with a piercing lime acidity and a long succulent and tropical fruit finish. An outstanding 1er Cru.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	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.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2027
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Chablis
<b>Type</b>	White Wine
<b>Grape Mix</b>	100% Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Domaine Daniel Damp
<b>Producer Overview</b>	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 ler Cru of which in particular of Vaillons, Fourchaume, Cote de Lechet, Les Lys and Beauroy.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with herb marinated grilled sea bass on a bed of green beans.
<b>Press Comments</b>	Yes