



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 1er Cru Côte de Léchets 2022, Daniel Dampt

Price £32.49
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.





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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.
ABV	12%
Size	75cl
Drinking Window	Drink now through to 2027
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2022
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 ler Cru of which in particular of Vaillons, Fourchaume, Cote de Lechet, Les Lys and Beauroy.
Closure Type	Cork
Food Matches	Enjoy with herb marinated grilled sea bass on a bed of green beans.
Press Comments	Yes