

DOMAINE
Vincent Damppt
MILLY - CHABLIS
FRANCE



CHABLIS 1^{er} CRU « Côte de Léchet »

GRAPE VARIETY: 100% Chardonnay

PARCEL:

Our Chablis 1^{er} Cru Côte de Léchet vineyards are located in the village of Milly, at the top of the eponymous slope, which is extremely steep (38%) and faces southeast so enjoys direct sunshine. The vineyards are an average of 50 years old, and are prone to millerandage and limited yields. They are pruned using the Double Guyot method and harvested by machine.

SOIL AND SUBSOIL:

Clay-limestone. The KIMMERIDGIAN Chablis subsoil alternates layers of dense limestone and softer clay marl containing fossilised marine organisms: tiny oysters as well as Ammonites.

This terroir is stony and poor. The subsoil is almost at the surface, which means the vines much always give their very best.

PLANTING DENSITY: 5,500 vines/ha

VINIFICATION & MATURATION:

After slow pneumatic pressing, we carry out cold static settling for around 12 hours. Alcoholic fermentation occurs in temperature-regulated stainless-steel tanks with selected yeasts and no enzymes are added.

We then proceed to malolactic fermentation to lower and stabilise the wine's acidity. It is then aged on lees in stainless steel tanks for 9 to 12 months to bring out its elegance and complexity.

After fining (using bentonite and isinglass) and tangential flow filtration, we chill, then bottle the wines. The whole process takes place in our cellars.

TASTING:

The age of the vines and their exposure and terroir mean that these wines are wonderfully round and very well structured. They also have impressive minerality and are very aromatically expressive.

FOOD/WINE PAIRING:

Our Chablis 1^{er} Cru Côte de Léchet pairs beautifully with roasted langoustines in saffron, chicken supreme with Époisses cheese, or fillet of pikeperch in a beurre blanc sauce.

CELLARING: 10 to 15 years