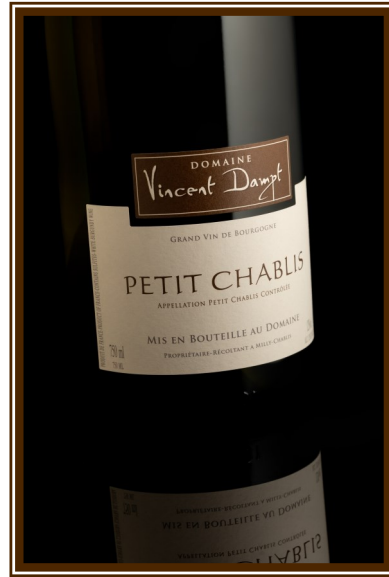


DOMAINE
Vincent Damp
MILLY - CHABLIS
FRANCE



PETIT CHABLIS

GRAPE VARIETY: 100% Chardonnay

PARCEL:

Our Petit Chablis vineyard extends across a plateau overlooking the town of Fyé-Chablis. It faces west and the average age of the vines is 10 years old. These vineyards are pruned using the Double Guyot method and harvested by machine.

SOIL AND SUBSOIL:

The subsoil is PORTLANDIAN and contains more hard and compact limestone than clay. There are no fossils in this area, which means the wines from these plots are fruitier and more supple. The soil is stony and light.

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 carry out malolactic fermentation to lower and stabilise the wine's acidity. The Petit Chablis is then aged on its lees in stainless steel tanks for 6 months to preserve all the freshness of its grape variety, Chardonnay.

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:

Our Petit Chablis has a clean opening because the vines are young. It has wonderful fruitiness and a tangy character which is specific to the appellation. It is a harmonious and well-balanced wine, a great introduction to the wines of our estate.

FOOD/WINE PAIRING:

These wines are very drinkable, they are a perfect aperitif but also match well with cold meats, snails or even the local speciality, *jambon persillé* (chopped ham in a parsley jelly).

CELLARING: 2 TO 3 YEARS