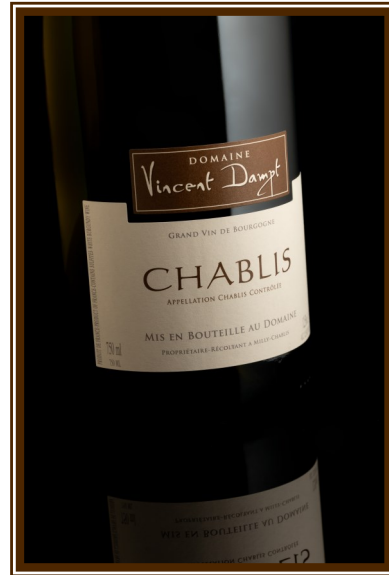


DOMAINE
Vincent Dampé
MILLY - CHABLIS
FRANCE



CHABLIS

GRAPE VARIETY: 100% Chardonnay

PARCEL:

Our Chablis plots are in the village of Milly, and more specifically at “LES CHARLEVAUX”, between the Vaillons and the Côte de Léchet vineyards. Our Chablis parcels face west and the average age of the vines is 45 years old. 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 plot also has fairly deep and stony soil.

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. The Chablis is then aged on its lees in stainless steel tanks for 8 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:

This wine is characterised by fruit (citrus, white fruit) with a hint of minerality on the finish. Its old vines contribute beautiful balance and complexity.

FOOD/WINE PAIRING:

Our Chablis can be served with a large number of dishes including local *andouillette* (tripe sausage), rabbit terrine, or a seafood platter. It can just as easily be poured as an aperitif with *gougères* (choux pastry with cheese).

CELLARING: 3 to 6 years

