CUZZIOLGRANDIVINI

Daniel Dampt

France - Bourgogne Chablis - Chablis



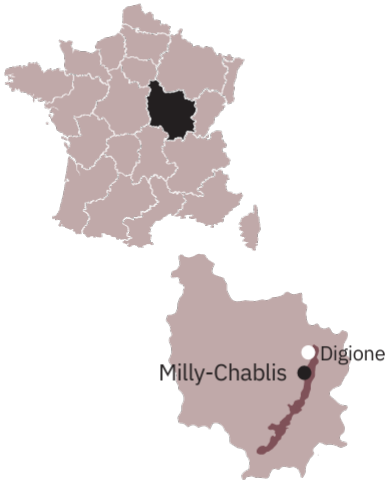
Daniel Dampt & Fils

Ownership/Founders Dampt / Jean Defaix Family
Start of Activity 1950
Vitiviniculture Traditional
Hectares 24
Bottles produced 150.000

CHABLIS 1ER CRU LES LYS

100% Chardonnay

Production area: Chablis-Milly
Terrain: viti di 55 anni di età su terreni calcarei argillosi
Harvest: manual
Vinification: In thermo-conditioned stainless steel tanks, malolactic fermentation carried out
Refinement: steel
Color: straw yellow
Fragrance: delicate and elegant, with floral and fruity notes of wildflowers and white fruits crossed with a light minerality
Flavor: Fresh, crisp, delicate and harmonious, with refined minerality
Alcoholic Grade: 13% vol



Located in Milly, in the heart of Chablis vineyards, the Dampt domaine boasts 30 hectares of planted vines, 16 of which Premier Cru. The Domaine was created by Daniel in the 50’s, together with this father-in-law Jean Defaix, even if his family had been working the vineyard for more than 150 years. Dampt best represents this region, the northernmost part of Burgundy, first with the Chablis village, fresh and ready to drink, then with the 1er cru where, despite different nuances, the terroirs can be perceived. These wines represent the archetype of Chablis wine, elegant and austere in their youth, expressing all their elegance with the passing of time. Refined and elegant wines with a high mineral content, great interpreters of white wines of Burgundy.