

Daniel Dampt

France - Bourgogne Chablis - Milly-Chablis



Daniel Dampt & Fils

Ownership/Founders Dampt / Jean Defaix Family

Start of Activity 1950

Vitiviniculture Traditional

Hectares 24

Bottles produced 150000

CHABLIS

100% Chardonnay

Production area: Chablis-Milly

Terrain: vigne cresciute su terreni argillosi e calcarei

Harvest: manual

Vinification: fermentation in temperature-controlled stainless steel tanks

Refinement: a few months in steel

Color: pale straw yellow

Fragrance: Fruity aromas of peaches, loquats and yellow plums, light hints of chamomile and typical mineral note on the close

Flavor: delicate, balanced, elegant and very fresh

Alcoholic Grade: 12.5% vol

