

DOMAINE DANIEL DAMPT

Starting with the 2001 vintage, Vincent Dampt continues the family tradition of excellence at Domaine Daniel Dampt et Fils that began over 150 years ago. Mindful of the generations that came before him, Vincent has changed little, sticking with the simple but effective recipe of growing top quality fruit and allowing the individual terroir of each appellation to shine through, as did his father, Daniel Dampt and grandfather, Jean Defaix, before him.

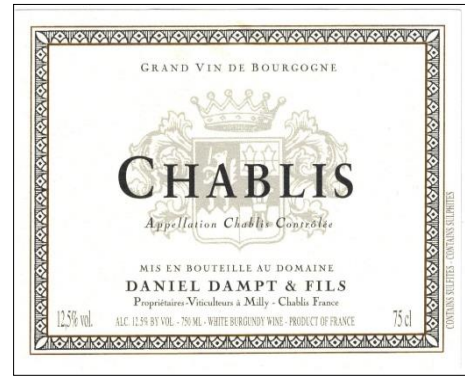


The construction of a newly built, state-of-the-art winery has allowed Vincent to take the quality of wines to the next level. Located on the outskirts of the small village of Milly beneath the Premier Cru Cote de Lechet, the winery features temperature-controlled stainless steel tanks that allow the wines to be fermented at a constant 18C. Its capacity allows for the production of 12,000 cases annually, from 30 hectares of vineyards split evenly between Chablis, A.C. and five premier crus: Vaillons, Beauroy, Cotes de Lechet, Fourchaume and Les Lys.



Daniel's, and now Vincent's philosophy is to evidence the superb characteristics that Chardonnay can display when grown on the famous Kimmeridgian clay. For this reason, there are no barrels at the domaine. All the wines are aged in stainless steel tanks prior to bottling.

Chablis



- Varietal/Blend:** 100% Chardonnay
- Farming Practices:** sustainable farming
- Elevation:** 180m
- Soil:** marl, Kimmeridgian clay and limestone
- Vine Training:** double Guyot
- Harvest Technique:** mechanical
- Year Vines Were Planted:** 1985
- Yeast:** ambient
- Fermentation:** stainless steel fermentation
- Malolactic:** yes
- Maturation:** 6 months in steel
- Alcohol:** 12.5%
- Fined:** yes
- Filtered:** yes
- Country:** France
- Region:** Burgundy
- Subregion:** Chablis (Vallée des Vaux Ragnons)
- Vineyard Size:** 12 ha. at 5,500 vines per ha.