

Daniel Damp & Fils

Starting with the 2001 vintage, Vincent Damp continues the family tradition of excellence at Domaine Daniel Damp 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 Damp and grandfather, Jean Defaix, before him.

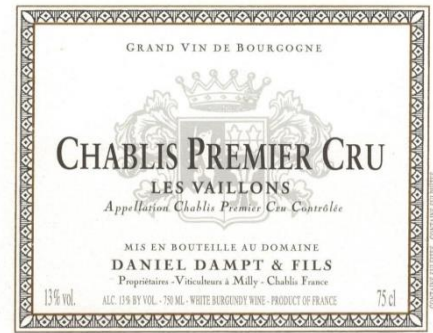


The construction of a newly built, state-of-the-art winery has allowed Vincent to take the quality of wines to the next level. Located on the outskirts of the small village of Milly beneath the Premier Cru Cote de Lechet, the winery features temperature-controlled stainless steel tanks that allow the 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.

1er Cru Les Vaillons



Varietal/Blend: Chardonnay
Farming Practices: sustainable
Elevation / Exposure: 180m / E-SE
Soil: chalky-clayed soils
Vine Training: double Guyot
Harvest Technique: mechanical
Year Vines Were Planted: 1980
Yeast: ambient
Fermentation: stainless steel
Malolactic: yes
Maturation: 9 months in tank
Alcohol: 12.5%
Fined: yes
Filtered: yes
Country: France
Region: Burgundy
Subregion: Chablis
Vineyard: Les Vaillons
Vineyard Size: 3.6 ha

“Vaillons is a significant Premier Cru classified climat of Chablis, located just south-west of Chablis town. The Vaillons slopes are predominantly south-east-facing, and are similar in their geological profile to the Chablis Grand Cru sites which lie just the other side of Chablis town, across the Serein Valley. The soils here are composed of light, sandy topsoil with the Kimmeridgian (limestone-rich) subsoil so characteristic of Chablis. In fact, the easternmost Vaillons vines are planted only 1.25 miles (2km) away from those of the prestigious Les Clos Grand Cru climat. Vaillons is separated from the Montmains Premier Cru climat only by a 1000ft (300m) strip of flatter, unclassified land. Together, they occupy a roughly rectangular area that accounts for a large proportion of Chablis Premier Cru production.”

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