



DOMAINE DAMPT & FILS

Chablis

www.chablis-dampt.com

VARIETALS	100% Chardonnay
VINTAGE	2023
REGION	Chablis AOC, Burgundy, France
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	Bright, pale lemon-gold.
NOSE	With accents of green apple and lemony aromas, the refreshing and lively character of this elegant wine is a joy on the nose.
PALATE	This is a lively, intense, freshly citrusy mouthful, being silkily textured and finely structured. It finishes with raciness, vitality and excellent length.
VINIFICATION	In stainless steel tanks to retain the taste and freshness of the grape variety.
PAIRING	It is the classic accompaniment to oysters, raw fish and smoked salmon, and a refined pairing for ham in Chablis sauce.
READINESS FOR DRINKING	Ready now, at its best after 2-3 years.
ORDER CODE	FR0193