



Haynes Hanson & Clark

WINE MERCHANTS

Petit Chablis, Domaine Daniel Dampt 2022

Burgundy, France



PRODUCER

Located in the hamlet of Milly, Daniel Dampt and his sons Vincent and Sébastien make very pure, intensely concentrated wines, with the crisply dry, long finish of signature Chablis. Oak casks are never used on their First Growths, allowing the individual characters to shine out purely and intensely.

VINEYARDS

The Dampts started planting their Petit Chablis plot just under 20 years ago. It lies near the family's block of Village Chablis vines, on the plateau in Fyé. There is a high limestone content in the soils here.

Grape Varieties Chardonnay

Vintage 2022

ABV 12%

Style Dry White

Body Light

Oaked Unoaked

Closure Cork

Notes

WINEMAKING

Fermentation in stainless steel, in order to conserve all the typicity and freshness of the Chardonnay grapes. Full Malolactic fermentation, with a short time on fine lees in stainless steel before filtration and bottling.

TASTING NOTES

Pale lemon-gold, with attractively tight, lemon, lime and oyster shell aromas. The light bodied palate shows dancing fruit and very fine texture, finishing fresh and bone dry.