BURGUNDY

CHABLIS PREMIER CRU: DAMPT FRERES VAUCOUPIN

Dampt Freres

TASTING NOTES

Complex mineral nose with aromas of fresh fruit, grapes, apple, and pear. It evolves towards notes of peach, pineapple, apricot, with hints of sweet spices. The palate is fresh, precise and orchestrated by a predominantly clay minerality. The finish, fine and dynamic, lets express aromas of white fruits.



WITH FOOD

Seafood, Cheese

VINTAGE	2022/2023
REGION	Burgundy
APPELLATION	Chablis Premier Cru
GRAPES	100% Chardonnay
KEEPING	Drink within 6 years of bottling.
VINIFICATION	100% malolactic fermentation. Aging in stainless steel vats, 10 months minimum.
VITICULTURE	Produced by a High Environmental Value Farm.
BOTTLE	75cl
VOLUME	2022 - 13.0%, 2023 - 12.5%