

BURGUNDY

CHABLIS: DAMPT FRERES VIEILLES VIGNES

Dampt Freres

TASTING NOTES

The nose is open and intense with aromas of yellow fruits (peach, mirabelle plum, pear), blackcurrant, violet or even anise and honeysuckle; the whole supported by a nice minerality. The mouth is supple and round. The acidity is expressed in the form of a beautiful expression of citrus fruits (lemon, grapefruit) associated with the limestone minerality.

WITH FOOD

Fish, Chicken, Cheese

VINTAGE	2024
REGION	Burgundy
APPELLATION	Chablis
GRAPES	100% Chardonnay
KEEPING	Drink within 7 years of bottling.
VINIFICATION	A typical selection of old vines aged between 50 - 80 years. Aged in stainless steel tanks.
VITICULTURE	Produced by a High Environmental Value Farm.
BOTTLE	75cl
VOLUME	12.5%

