

BURGUNDY

PETIT CHABLIS: DAMPT FRERES SUR LES CLOS

Dampt Freres

TASTING NOTES

Pale gold with green lights and crystalline brilliance. Nose with salty and fruity notes and a mineral structure. Round and buttery on the palate.

WITH FOOD

Seafood, Cheese

VINTAGE 2024

REGION Burgundy

APPELLATION Petit Chablis

GRAPES 100% Chardonnay

KEEPING Drink within 5 years of bottling.

VINIFICATION A selection of vines aged between 5 to 20 years. Aged in stainless steel tanks.

VITICULTURE Produced by a High Environmental Value Farm.

BOTTLE 75cl

VOLUME 12.5%



DAMPT FRERES

Located in the heart of Chablis and the Tonnerrois, Eric and Emmanuel Dampt have been implementing a 'lutte raisonnée' for over 20 years, combining modern and traditional methods to produce wines of special character.