BURGUNDY

CHABLIS PREMIER CRU: DAMPT FRERES FOURCHAUME

Dampt Freres

TASTING NOTES

This Premier Cru benefits from all the advantages that its exceptional terroir confers on it. The nose evokes smells reminiscent of iodized spray, fishing, with nuances of aniseed herbs. With aeration, it develops towards more richness, embodied by notes of brioche, apple, fresh butter, passion fruit.

This wine develops a luscious and crunchy fruity substance, supported by a well-integrated lemony acidity. On the mid-palate, predominantly clay minerality, fruity volume and delicacy. A remarkably elegant wine with a lingering finish.



WITH FOOD

Seafood, Chicken

VINTAGE	2024
REGION	Burgundy
APPELLATION	Chablis Premier Cru
GRAPES	100% Chardonnay
KEEPING	Drink within 7 years of bottling. Serve at 12/13°C.
VINIFICATION	100% malolactic fermentation. Aging 25% oak barrels, 75% stainless steel vats, 10 months minimum.
VITICULTURE	Produced by a High Environmental Value Farm.
BOTTLE	75cl
VOLUME	12.5%