



Domaine Sébastien Dampt Chablis 2014

Grape varieties: 100% Chardonnay

Vineyard region:

Domaine Sébastien Dampt owns 5 hectares of Chablis vineyard. All plots are on Kimmeridgien soil, each one bring its own stone to this cuvee. Different exposures, soils thickness, vines ages, plants origins... confer richness and diversity to this cuvee. The main parcel is a vineyard of 3,5 ha (age : 45 years old).

Harvest date:

September. 20

Pressing:

Whole bunches in a pneumatic press, then 12 hours settling at 12 to 15°C in specially designed wide tanks – these accelerate the natural settling process, hence reducing the need for sulphur dioxide.

Yeast:

Selected.

Fermentation:

14 days at 20°C in stainless steel tank.

Malolactic fermentation:

100%

Ageing:

6-10 months in stainless steel tank.

Fining:

Bentonite.

Bottling:

Minimum filtration to preserve the maximum natural character of the wine, then bottling under low pressure on a bottling line designed to protect quality.

Tasting :

Visual : Vibrant yellow with reflects of pale green

Nose : Intensely fresh with fruits and flowers

Mouth : Fresh, mineral, harmonious and fruity. The finish is long and precise.

Fraichor and promptness make the elegance of this wine of pleasure to the green apple accents on a very pretty mineral structure.