

Domaine Sébastien Dampit
Chablis Premier Cru 夏布利一级葡萄园
« Les Vaillons » 2013



Grape variety :

100% Chardonnay (霞多丽)

Vineyard :

1 Ha of vineyard, age : 60 years, 5500 plants/ha

Exposed East/South, plots enjoy great maturities. Limestone marls and Kimmeridgian soil are deep. Vines are deep-rooted in this stony environment and extract minerals to mature grapes with delicacy and minerality typical from Chablis

Harvest date:

End of September.

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:

3 weeks at 20°C. 100% in stainless steel tank.

Malolactic fermentation:

100%.

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 :

Brilliant yellow.

Nose :

Restrained, elegant citrus on the nose, with hints of the yellow fleshy fruit to come

Mouth :

It has a wonderful pure, silvery quality with linear mineral persistence. The acidity is perfect and flows through right to the end of the long finish. This is going to be wonderful.