



Domaine Sébastien Dampt Chablis Premier Cru « Les Beugnons »

Grape variety :
100% Chardonnay

Vineyard :
age : 60 years old, 5500 plants per ha.

Les Beugnons is located at the extreme south of Les Vaillons. It is facing almost straight south, while the rest of Vaillons is facing east and even north, as is the case with Les Lys.

History :
The monks of the Pontigny abbey started to use the word "climat" for Les Beugnons in 1572. So it seems to be one of the oldest climats of Burgundy.

Domaine Sébastien Dampt is one of only two places where you can taste the Chablis premier cru "Les Beugnons".

Vinification :
In concrete egg with cooling system. This tank brings more thickness to the wine, the tank bottom is not flat, so the lees work in the tank as a "vortex". In addition the natural porosity of the concrete get micro oxygenation to the wine, It's the same as with barrels, but you don't get the taste of wood.

Fermentation:
3 weeks at 20°C.

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 with inerting system.

