



Domaine Sébastien Dampt

Chablis 1^{er} Cru « Les Vaillons »

Grape variety : 100% Chardonnay

Vineyard :

0.75 Ha. Age : 60 ans.

Density : 5500 plants / Ha

East facing exposition. This parcel give very good maturity. The limestone and the “kimméridgien” soil are very present.

In this place, the roots go very deeply in the soil, to find the nutriments and we find in the wine a very good minerality.

Pressing: in a pneumatic press, then 12 hours settling at 12 to 15°C in large tank – these accelerate the natural settling.

Yeast: Selected.

Fermentation: 3 weeks.

Malolactic fermentation: 100%.

Ageing: 8-12 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 : Green gold colour

Nose : Very floral mint nose

Mouth : Elegant and fresh palate