



# HOUSE OF TOWNEND

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## Chablis 1er Cru Vaillons 2023, Daniel Damppt

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**Price** £35.00  
**Code** CHAB137

Produced from 3 sub climats, 50% Les Leys (north facing), 25% Sechet and 25% Chatains - this is a cracker !

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**Tasting Notes:**

Aromatic and expressive citrus notes dominate the bouquet with peach flavours developing on aeration. The palate is crisp and vibrant with a chiselled texture and a lovely underlay of almond. There is gunflint on the finish and a salinity that we have rarely seen in the 2023 vintage. A proper Chablis 1er Cru !

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Specification	
<b>Vinification</b>	Fermented in stainless steel, followed by full malolactic fermentation. The wine is then aged on fine lees in stainless steel temperature controlled tanks before a very light filtration and bottling.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Chablis
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Domaine Daniel Damp
<b>Producer Overview</b>	Resulting from a family of winegrowers dating back 150 years, the Daniel Damp estate currently counts 30 hectares of vines in production, including 16 hectares of Chablis and 14 hectares of Chablis 1er Cru of which in particular of Vaillons, Fourchaume, Cote de Lechet, Les Lys and Beauroy.
<b>Closure Type</b>	Cork