



# HOUSE OF TOWNEND

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## Chablis 2024 Daniel Dampit 12 x 75cl

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<b>Price</b>	£139.00
<b>Code</b>	CHAB151

Produced from two parcels. 80% of the blend is from a plot of 60 year old vines situated just below the 1er Cru Les Lys, in Milly, a stone's throw south of the village of Chablis, with the remaining 20% produced in Beines and Fonteney. In years gone by this wine was sold under the now defunct 1er Cru La Vieille Voye.

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### Tasting Notes:

The nose is fresh and bright, showing classic Chablis character with notes of citrus, apple, and oyster shell. The palate is generous and rich, underpinned by lively acidity, wonderful tension, and a slate driven minerality. The wine finishes clean and persistent, reflecting its elegant Chablis style.

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Specification	
<b>Vinification</b>	Vinified in stainless steel vatst in order to preserve the maximum of fruit and vitality. The wine is then aged on fine lees in stainless steel temperature controlled tanks before a very light filtration and bottling.
<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>	En Primeur
<b>Vintage</b>	2024
<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 ler Cru of which in particular of Vaillons, Fourchaume, Cote de Lechet, Les Lys and Beauroy.
<b>Closure Type</b>	Cork