

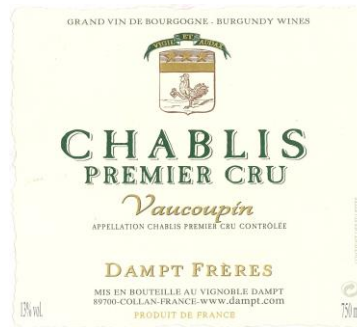
# VIGNOBLE DAMPT

## "Vaucoupin"

### Chablis Premier Cru

#### Technical information

**Country:** France  
**Region:** Burgundy  
**Appellation:** Chablis Premier Cru  
**Grape Variety :** 100% Chardonnay  
**Terroir :** Clay-limestone soil of Kimmeridgian type.  
**Age of the vines :** not available



#### Vinification

100% of the wine follows alcoholic and malolactic fermentation. 20-30% in oak barrels, 70-80% in stainless steel tank. Aging on fine lees for a minimum 10 months

#### Tasting notes

This wine is a nice gold with a beautiful shine. The aromas start with a very elegant limestone accompanied by iodized shades and the taste is very fresh. A fine mineral tension carries this wine along the tasting. A nice acidity accompanies the finale.

#### **Best to drink**

This wine could keep for approximately 7 years if vintage allows it.

#### **Wine pairing:**

Perfect for seafood in sauce or raw fish.