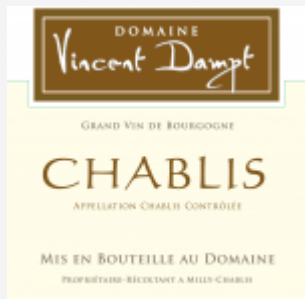


Domaine Vincent Dampé Vaillons 1er Cru Chablis France 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020
GRAPE Chardonnay
GEOGRAPHY Europe
COUNTRY France
LARGER REGION Burgundy
SMALLER REGION Chablis

Rationale

Chablis is a classic and indeed a benchmark for understanding of concept of terroir in French Chardonnay. In Burgundy's Chablis, you have very distinctive soil: Kimmeridgian, a combination of clay and namesake limestone. Chablis is essentially an old seafloor and its soil is very chalky and mineral, punctuated with fossilized seashells and fragments of marine skeletons. Kimmeridgian soils have a high proportion of clay marl, limestone, and marine fossils, which is why Chardonnay grown in it tends to be revered, since that saline, seashell flavor finds its way into the bottle, giving Chablis its distinctive flavor profile.

As an added bonus, Chablis does age very well with its bright citrus, sea spray and mineral notes giving way to toasted nut, honeyed floral and light marmalade notes with bottle development.

Vaillons is one of the largest Premier Cru vineyards in Chablis, located in a valley to the southwest of Chablis town itself, on the western side of the Serein river, a southeasterly aspect and high-quality Kimmeridgian soils. It is one of Chablis' most famous Premier Cru wines and known for being floral and more but still with Chablis' characteristic intense minerality.

The Dampé family has a long tradition of winemakers. Both Vincent's father, Daniel Dampé, and grandfather, Jean Defaix, own highly regarded estates in Chablis. Vincent grew up in the world of wine and decided to follow the family tradition when he was just 14 by enrolling himself in wine school in Beaune.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID High
ALCOHOL Medium
PHENOLS None
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Lemon • Tangerine • Meyer Lemon *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*
TREE/VINE FRUIT Pear (Green) • Apple (Green) • Pear (Asian) *Condition: Fresh, Ripe*
FLORAL Lemon / Lime Blossom • Lily • Magnolia *Condition: Fresh, Dried*
GREEN VEGETABLE Salad Greens • Spring Peas
HERBAL Chervil • Verbena • Sorrel • Laurel / Bay Leaf
OTHER SPICES Ginger Powder • Sesame / Candy
ORGANIC EARTH Turned Dirt / Clay
INORGANIC EARTH Mineral / Rock • Chalk / Limestone
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
OXIDATION/NUITNESS Pinenut • Cashew • Peanut / Shell • Pistachio
CHEMICAL COMPOUNDS Sulfur / Matchstick
PERCEIVED WINEMAKING CHOICES Lees Contact