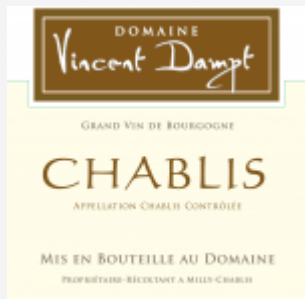


## Domaine Vincent Dampé Chablis France 2019

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



### Final Deductions

**VINTAGE** 2019  
**GRAPE** Chardonnay  
**GEOGRAPHY** Europe  
**COUNTRY** France  
**LARGER REGION** Burgundy  
**SMALLER REGION** Chablis

### Rationale

Chablis is a classic and indeed a benchmark for understanding the concept of terroir in French Chardonnay. This variety can be excellent at absorbing — and reflecting — the terroir where it's grown; if it weren't sensitive to terroir, none of the factors that influence the distinct flavors of Chablis would matter.

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. The saline, seashell flavor finds its way into the bottle, giving Chablis its distinctive flavor profile.

As a 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.

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. Vincent's Chablis vineyards are on the left bank of the Serein river, on the famous Kimmeridgian marl; the vines are 40 years old on average and naturally achieve very low yields.

### Sight

**BRIGHTNESS** Star Bright  
**CLARITY** Clear  
**COLOR DEPTH** Medium  
**COLOR** Straw  
**HIGHLIGHTS** None  
**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** Medium  
**PHENOLS** None  
**TEXTURE** Lean / Tart  
**FINISH** Med+  
**COMPLEXITY** Med+

### Aroma & Taste

**CITRUS FRUIT** Key Lime • Lemon • Grapefruit (W/Y) • Tangerine *Condition: Fresh, Ripe*  
*Part: Flesh, Peel / Zest*

**TREE/VINE FRUIT** Pear (Green) • Apple (Green) • Quince *Condition: Under Ripe / Tart, Fresh, Ripe*

**STONE FRUIT** Peach (Yellow) • Nectarine (White) • Peach (White) *Condition: Fresh, Ripe*

**TROPICAL FRUIT** Pineapple • Melon (Green) • Starfruit • Kiwi *Condition: Fresh*

**FLORAL** Apple Blossom • Honeysuckle • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

**GREEN VEGETABLE** Grass / Alfalfa • Salad Greens • Spring Peas

**OTHER VEGETABLE** Fennel / Anise • Mushrooms (White) • Ginger / Root

**HERBAL** Chive • Tea Leaf / Bergamot • Chamomile • Chervil • Verbena

**OTHER SPICES** Caraway • Ginger Powder • Sesame / Candy • Honey

**ORGANIC EARTH** Truffle / Mushrooms

**INORGANIC EARTH** Mineral / Rock • Chalk / Limestone • Salinity / Seashell

**OAK AGING** No

**OXIDATION/NUITNESS** Hazelnut • Pinenut • Cashew • Peanut / Shell

**PERCEIVED WINEMAKING CHOICES** Lees Contact