

# VINO FINO

Explore a World of Wine

## DANIEL DAMPT & FILS CHABLIS 1er CRU les VAILLONS 2023



**\$68.99**

Product Code:	3180	Closure:	Cork
Country:	France	Unit:	Each
Region:	Burgundy	Volume:	750ml
Sub Region:	Chablis	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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### TASTING NOTES

Born in a 150 year old family of winegrowers, Daniel Dampt is running the 30 hectares of vines, 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 Beuroy. Daniel Dampt takes care of the whole wine making process, which is a key factor for the quality of the wines.

Now, his sons Vincent and Sebastien work on the domaine. After some training periods in New Zealand and Australia, they are the fresh touch with some new ideas.

Pure, elegant Premier Cru Chablis from young wine-making talent Vincent Dampt. Pale lemon in colour with green hue. The nose shows pure citrus and orchard fruits. The palate has a crushed sea-shell minerality and a rich creaminess, all balanced with crackling acidity and a long finish.

#### Winery notes (2023 Vintage)

"Hailing from the Premier Cru of Vaillons on Chablis' southwest side, this wine is fresh and energetic, with buttery and almond complexity on the nose. The vineyard's southeast-facing slopes have a geological profile similar to the Grand Cru sites on the other side of the village, yielding a complete and balanced wine. This wine presents itself with a citrine yellow colour with greenish nuances and a fresh nose with buttery notes and slight aromas of sweet almonds, revealing in the mouth a complete and versatile profile."

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## **91/100 Allen Meadows, Burghound.com** (2023 Vintage)

"Ripe, cool and airy aromas include those of white pepper, an array of shellfish and plenty of lemon rind. The mouthfeel of the middle weight flavors is really quite fine if not actually delicate while delivering excellent length on the attractively dry finale. This is lovely and a wine that should drink well both young and with mid-term aging."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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