



TASTING PACK

WINE #69

TASTING NOTES BY: MASTER SOMMELIER MAX KAST

Low intensity of aroma, with strong winemaking notes: lees aging, Malo-lactic fermentation (Cheese rind, Crème Fraiche) . Tart and fresh fruit: lemon, green apple, and yellow pear. Non-fruit: straw, button mushroom, oyster shells.

TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

Low intensity of aroma, with strong winemaking notes. Just ripe orchard fruit (green apple, pear), lemon, reductive notes (flint, burnt match), creme fraiche, sour cream, oxidative character.

Sweetness: Bone Dry

Tannin:

Alcohol: Medium

Acid: High

Oak:

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Daniel Damp

Cuvee: N/A

Grape: Chardonnay

Country: France

Regions: Chablis

Vintage: 2018

Alcohol: 12.50%

Elevage: The wine goes through malolactic Fermentation and is aged in stainless steel

Other: an over 150 year old domaine that focuses on growing high quality fruit that expresses the terroir

NOTES :

Chardonnay from Chablis is identifiable through focusing on three key points: low intensity of aromatics that are winemaking driven (which greatly narrows the field of grapes: Melon de Bourgogne from Muscadet, Pinot Grigio from Italy), tart fruit dominant with high acid, and a balance of organic and non-organic notes on the nose and palate. They tend to not have new oak notes, except for some Premier Cru and Grand Cru bottlings. Malo-lactic fermentation is also widely practiced in Chablis which is something you do not see in Muscadet or PG from Italy. The acid is also much higher than the other wines.

Retail Price: \$25

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