

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DE LA MOTTE

AOP Petit Chablis
White

PRESENTATION

Domaine De La Motte, located in Chablis, is a historic estate whose origins date back to the 18th century. Growing Chardonnay grapes on Kimmeridgian soils, this estate expresses the full typicity of the Chablis terroir. Vinification is carried out with precision, alternating between vat and barrel ageing depending on the cuvée, to preserve the freshness and minerality characteristic of Chablis. The domaine's wines reveal aromas of white flowers, lemon and a beautiful salinity on the palate, echoing the marine origins of its terroir. A must for lovers of elegant, chiselled Chablis.

VARIETAL

Chardonnay 100%

LOCATION

The Petit Chablis plots of Domaine de la Motte are located on the upper slopes of the village of Beines, in northern Burgundy, just above the Chablis and Chablis Premier Cru vineyards. This elevated position ensures optimal sun exposure throughout the day, while frequent winds promote healthy grapes. The vineyard enjoys a continental climate with oceanic influence, marked by significant day-night temperature variations that allow Chardonnay to ripen gradually while preserving its natural acidity, a key feature of the appellation.

Age of vines: 15 years old

TERROIR

The terroir of Petit Chablis is mainly composed of Portlandian limestone soils, younger than the Kimmeridgian marls found in higher appellations. These lighter soils give the wine a crisp, floral, and fresh profile. The shallow, well-drained topsoil encourages surface rooting and concentration of aromatic compounds near the surface. The result is a clean, vibrant expression of Chardonnay, light, accessible, and thirst-quenching.

IN THE VINEYARD

The Domaine works its vines using sustainable viticulture methods. Inputs are kept to a minimum and only applied when necessary, always adapted to the vintage conditions. One out of every two rows is grass-covered to encourage biodiversity and limit erosion. Tillage replaces chemical herbicides, and special care is taken to maintain soil health and vitality. Respect for nature and the long-term future of the vineyard are central to the estate's commitment.

HARVEST

Grapes are harvested mechanically to ensure speed and preserve aromatic freshness. Harvesting takes place during the coolest hours of the day to avoid oxidation. Grapes are quickly transported to the winery, sorted, and gently pressed to avoid extracting bitterness. This careful handling ensures the wine retains all the energy and liveliness of the Chardonnay from the very beginning of the process.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel vats to preserve fruit precision and aromatic clarity.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

The alcoholic fermentation is followed by aging on fine lees for about 6 months, with no oak influence. This short maturation gives the wine a touch of roundness without losing freshness. Stirring of lees is minimal, focusing on tension and clarity. The result is a Petit Chablis that's balanced, vibrant, and ready to enjoy young.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Made from Chardonnay grapes, Domaine de La Motte's Petit Chablis offers freshness and clarity. Aged primarily in stainless steel with 10% oak, it shows a pale golden color and an expressive nose of citrus, ripe fruit, and herbal notes. The palate is crisp, fleshy, and supported by a fine minerality that adds length. This refined and harmonious wine is a perfect introduction to the Chablis style, best enjoyed in its youth for maximum brightness.

FOOD PAIRINGS

This wine pairs beautifully with seafood and light dishes. It's a perfect match for a citrus shrimp salad, a sea bream tartare with fresh coriander, or cheese gougères as a savory appetizer. For a sweet-savory twist, try it with caramelized onion tart or a goat cheese and green apple mousse in a verrine. On the sweet side, a lemon tart without meringue or lemon zest shortbread makes an elegant finish. A versatile white, ideal from aperitif through to dessert.

PRODUCTION VOLUME

70,000

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