



DOMAINE THIERRY MOTHE

AOP Chablis Premier Cru Vaucoupin

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Established since 1887, the Mothe family specialized their estate in Chardonnay from the 1950s. Today, Jean-Louis, Thierry, and Vincent Mothe cultivate 55 hectares, with an approach centered on the purity and mineral expression of Chablis terroirs. Fermentations are done in thermo-regulated stainless steel tanks, guaranteeing lively, tense whites with notes of flint and candied lemon. The estate's uniqueness: Family expertise dedicated exclusively to Chardonnay, with recognized vinification precision.

VARIETAL

Chardonnay 100%

LOCATION

The vineyard parcels for this Domaine Thierry Mothe Chablis Premier Cru Vaucoupin lie on the right bank of the Serein River around the village of Chichée in one of Chablis' notable Premier Cru climats. Vaucoupin benefits from a southwest exposure that ensures generous sunlight, helping the Chardonnay grapes achieve full ripeness while maintaining vibrant acidity. Its discreet hillside setting is reached by small vineyard roads, preserving the character of this terroir. This location gives the grapes excellent aromatic concentration and energetic structure, typical of quality Premier Cru wines with chalky minerality and finesse.

Age of vines: 20 à 50 years old

TERROIR

The terroir in Vaucoupin is made up of classic Kimmeridgian clay?limestone soils rich in marine fossils and marl. These well?drained soils help produce structured wines with balanced weight and tension. The clay contributes to a rounded mouthfeel while the limestone brings clarity and saline minerality. This combination results in wines that deliver both depth and elegance, with a mineral backbone supporting citrus and stone fruit aromas. Such soil diversity makes Vaucoupin a compelling Premier Cru with refined complexity.

IN THE VINEYARD

At the domaine, vineyard practices are carried out with careful attention to vine balance and fruit health. Soils are mechanically worked, grass cover is managed to enhance biodiversity and erosion control, and treatments are applied only when necessary. Canopy management such as leaf thinning and shoot positioning ensures optimal sunlight and airflow. These measures help produce healthy, well?matured grapes that faithfully express the character of the Vaucoupin terroir. This sustainable approach reflects the estate's commitment to quality and terroir expression.

HARVEST

Harvesting is done by hand with meticulous selection in the vineyard to pick only perfectly ripe clusters. The grapes are gently transported to the winery where they are whole?cluster pressed to extract a clear, expressive juice. A careful settling process precedes fermentation, preserving aromatic purity and natural freshness. This gentle handling from vine to press sets the foundation for a wine with precision and focus, capturing the unique signature of its Premier Cru origin.

WINEMAKING

Vinification takes place in temperature?controlled stainless steel tanks, allowing slow, steady fermentation that enhances fruit complexity while maintaining freshness.

AGEING

After fermentation, the wine is aged on fine lees for about 9 months in stainless steel, with no oak influence, to preserve natural tension and highlight the terroir. This approach yields a wine of clarity and structure, showing both vibrant acidity and mineral depth, true to the identity of Chablis Premier Cru

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

On the palate, this Chablis Premier Cru Vaucoupin shows a pale yellow color with golden highlights. The nose presents expressive aromas of lemon, grapefruit, white peach and honey, supported by intense mineral notes. The palate is fresh, clean and precise, with bright citrus flavors, touches of stone fruit and honey, and a pronounced saline quality that lingers through a long finish. The wine is well balanced, with elegant texture.

FOOD PAIRINGS

This Premier Cru pairs beautifully with a range of dishes thanks to its freshness and mineral clarity. It complements oysters, pan-seared scallops with lemon butter or a light sea bream ceviche with citrus accents. Try it with asparagus risotto, a vegetable tian or, for an exotic twist, a mild fish curry or fresh sushi. With cheese, it also harmonizes with aged Comté or a dry goat cheese. Its vibrant acidity and expressive minerality make it a versatile partner for both savory plates and lighter sweet pairings.

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