



DOMAINE DE LA MOTTE

AOP Chablis Premier Cru Beauroy
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



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 vines of Chablis Premier Cru Beauroy from Domaine de la Motte are located on the left bank of the Serein River, above the village of Beines, within one of the appellation's most renowned climats. The Beauroy site enjoys a southeast exposure that captures the morning sun, allowing for slow and even ripening of the grapes. Nestled on hillside slopes, the parcels benefit from a slightly warmer microclimate than average, which enhances fruit maturity while maintaining tension and freshness. The vineyard's elevated position also ensures excellent natural airflow, keeping the grapes healthy until harvest.

Age of vines: 60 years old

TERROIR

The terroir of Beauroy is composed of Kimmeridgian marl, a geological formation typical of Chablis, made up of marine limestone and compact clay. Rich in fossilized marine organisms, this soil produces wines with structure, depth, and a pronounced mineral edge. The clay-limestone texture ensures good water retention and natural drainage, allowing deep root systems that access essential nutrients. This unique combination of terroir elements results in a balance of power, saline character, and finesse, showcasing the full potential of the Chardonnay grape in Premier Cru form.

IN THE VINEYARD

The vineyard is managed under sustainable viticulture principles, with a strong focus on soil health and biodiversity. Treatments are kept to a minimum, with emphasis on observation and manual work. The soil is regularly plowed to encourage oxygenation and eliminate the need for herbicides. Alternating rows are grassed to control vine vigor and promote biodiversity. The older vines of Beauroy receive special attention during pruning and leaf thinning to ensure optimal ripening and aromatic concentration. This thoughtful approach highlights the true character of the site and vintage.

HARVEST

Harvest is carried out mechanically at optimal ripeness, typically in early September. Grapes are picked in the cool hours of the morning to preserve acidity and aromatic freshness. They are quickly transported to the nearby winery and gently pressed to avoid oxidation. Careful sorting is done to retain only the healthiest clusters. This early precision sets the tone for a clean, expressive fermentation and ensures that the full potential of the Beauroy terroir is captured in the final wine.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks to preserve fruit clarity and precision.

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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AGEING

The wine is then aged on fine lees for 10 to 12 months, with no use of oak to maintain the wine's mineral purity. Gentle bâtonnage during the early stages of aging enhances body and aromatic complexity without sacrificing freshness. The overall approach is restrained and precise, allowing the wine to find balance between richness, elegance, and vibrant tension, true to the Premier Cru pedigree.

SERVING

Serve between 12 and 13°C

AGEING POTENTIAL

5 to 10 years

TASTING

Domaine de La Motte's Chablis Premier Cru Beauroy is a generous and expressive white wine. Its golden hue reveals a complex nose of fresh fruit, citrus, roasted almonds, and vanilla. On the palate, it offers richness, density, and length, with a broad structure and a subtly oaked finish. This powerful wine, grown on clay-limestone soils, strikes a fine balance between freshness and roundness. It can be enjoyed now or aged for 6 to 8 years to gain further complexity.

FOOD PAIRINGS

This wine pairs beautifully with elegant, balanced cuisine. It enhances dishes like prawn and lemon risotto, chicken breast with morel sauce, or smoked salmon toasts with lemon cream as an appetizer. For more creative pairings, try it with a fine tart of grilled vegetables or a warm salad of scallops and citrus. On the dessert side, roasted apricot tart or a vanilla-citrus mousse will bring out the wine's finesse. This is a complete and elegant white wine, perfectly suited for refined meals and celebratory occasions.

PRODUCTION VOLUME

25,000

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