



# DOMAINE DE LA MOTTE

AOP Chablis  
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 "Jardin du Curé" from Domaine de la Motte are planted on ideally exposed slopes near the village of Beines, in the western part of the Chablis appellation. This discreet climat, farmed exclusively by the domaine, enjoys a southeast orientation that captures the first light of the day. Sheltered from the prevailing winds, the site allows for a slower and more even ripening of the grapes. Its location, close to Chablis Premier Cru vineyards, combined with a unique topography, gives the wine greater concentration and a more mineral-driven character than typical Chablis wines.

Age of vines: 40 years old

## TERROIR

The Jardin du Curé terroir is composed of Kimmeridgian marl rich in marine fossils, the hallmark of Chablis' finest sites. This ancient limestone soil imparts the wine with structural freshness and a distinct saline edge. The natural slope ensures excellent drainage, allowing for healthy ripening and good berry concentration. Deep vine roots promote complexity and faithful expression of the vintage. Carefully farmed, this singular plot produces a wine of remarkable tension and mineral depth, bordering on the style of a Premier Cru.

## IN THE VINEYARD

The domaine practices sustainable viticulture with a focus on minimal intervention. Treatments are reduced to the essentials, guided by close observation and tailored to each vintage. The soil is mechanically maintained without chemical herbicides, encouraging microbial life and reducing erosion. Alternating rows are grass-covered to promote biodiversity and control vine vigor. Special care is taken in pruning and canopy management to ensure healthy fruit. The goal is to preserve the integrity of the grapes and reveal the site's character as naturally as possible.

## HARVEST

Harvest takes place at full maturity, generally in early September, during the coolest hours of the day. The parcel's proximity to the winery allows for immediate pressing, minimizing oxidation. Mechanical harvesting is conducted precisely, allowing for optimal timing. Grapes are rigorously sorted to retain only the best berries. This swift handling ensures the purest aromatic expression and the preservation of the Chardonnay's natural freshness.

## WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks, with cool fermentation to preserve aromatic finesse.

**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 months, with no oak, to maintain its crystalline purity. Gentle bâtonnage is carried out early in the aging process to bring roundness and subtle volume. No fining is done, and filtration is minimal. The entire process is handled with care and discretion to produce a precise, vibrant Chablis with a fine balance between liveliness and depth.

## SERVING

Serve between 10 and 12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

The "Jardin du Curé" Chablis comes from a small plot near the village church in Beine, once the parish priest's garden. Made from 100% Chardonnay, it shows a bright pale color and a delicate nose of white flowers, citrus, and wet stone. On the palate, it delivers a lively attack, fine mineral tension, and a saline, pure finish. Positioned between the freshness of Petit Chablis and the depth of a Premier Cru, it's a refined and expressive wine.

## FOOD PAIRINGS

This Chablis pairs beautifully with shellfish (langoustines, grey shrimp), steamed or grilled white fish, or a sea bream tartare with lime. It also complements sushi, oysters, or fresh goat cheese. Serve between 10 and 12°C to enjoy its full finesse and minerality.

## PRODUCTION VOLUME

9,000

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