



DOMAINE THIERRY MOTHE

AOP Petit Chablis

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 Petit Chablis parcels of Domaine Thierry Mothe are located on the higher slopes of the Chablis vineyard, near Fontenay-près-Chablis, just a few kilometers from the village itself. Mostly facing northwest or west, they benefit from a cooler microclimate compared to the main slopes of Chablis and the Premier Crus. This allows for slower ripening of the grapes, preserving freshness and acidity. The vineyards are planted on plateaus at slightly higher altitude, yielding wines that are crisp, bright and lively, with a light profile ideal for everyday drinking with character and charm.

Age of vines: 10 à 30 years old

TERROIR

Petit Chablis is rooted in Portlandian limestone soils, younger than the Kimmeridgian marls that define the rest of Chablis. These shallow, stony, poor soils produce wines with vibrant energy and an expressive, fruit-forward style. The resulting wines display floral and citrus notes, supported by natural acidity and a subtle mineral touch. This terroir allows Chardonnay to shine in a fresh, accessible and straightforward register, offering wines that are clean, thirst-quenching and aromatic.

IN THE VINEYARD

The vines are cultivated with sustainable, environmentally respectful methods. Treatments are kept to a minimum, and soil is worked mechanically with controlled grass cover to preserve biodiversity and avoid erosion. Canopy management ensures good air circulation and optimal sun exposure for the grapes. The domaine is committed to a responsible approach that favors healthy, ripe grapes, consistent quality and the expression of vintage variation while preserving the vitality of the vineyard.

HARVEST

Harvesting is done mechanically at optimal ripeness to maintain freshness and preserve the aromatic profile. Grapes are gently and promptly pressed upon arrival at the winery. The juice is then cold-settled to remove solids before fermentation. This careful handling ensures purity and clarity in the final wine, aligned with the vibrant, precise style of Petit Chablis.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks to preserve the bright, primary aromas of Chardonnay. No oak is used to maintain freshness and aromatic purity.

AGEING

Ageing on fine lees lasts about 6 months, adding a touch of roundness and texture without sacrificing tension or vibrancy. The result is a Petit Chablis that is crisp, balanced and ready to drink upon release, with a cellaring potential of 2 to 3 years.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

This Petit Chablis from Domaine Thierry Mothe opens with a clean, chiselled nose marked by fresh citrus, green apple, and white blossom aromas, lifted by a subtle mineral edge reminiscent of flint. On the palate, the attack is lively, driven by a crisp acidity and a linear structure. The texture is fluid and pure, highlighting the unadulterated expression of Chardonnay on this Kimmeridgian terroir. The finish is saline and refreshing, offering a lasting impression of precision and clarity.

FOOD PAIRINGS

With its taut profile and signature freshness, this Petit Chablis is an ideal match for briny oysters, sole meunière, or sea bream ceviche. It also pairs beautifully with zucchini risotto, veal tartare with preserved lemon, or fresh goat cheese. For a more surprising twist, try it with seafood tapas or a ginger-infused vegetable stir-fry its vibrant acidity will elevate the flavours while keeping the balance.

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