

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE DE LA MOTTE

AOP 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 Chablis parcels of Domaine de la Motte are located around the village of Beines, in the western part of the Chablis appellation, in northern Burgundy. The vineyard is planted on well-exposed slopes, mostly facing south and southeast, at a moderate altitude that encourages a strong diurnal range between day and night. This setting allows for slow, even ripening and excellent preservation of natural acidity. Situated near some Premier Cru sites, these parcels benefit from a location that delivers a perfect balance between richness and freshness, true to the Chablis style.

Age of vines: 6 to 50 years old

## TERROIR

The soils are composed of clay and limestone resting on Kimmeridgian marl, rich in fossilized marine life. This iconic subsoil gives the wine its characteristic minerality, often described as saline or flinty. The natural slope of the vineyard allows excellent drainage, limiting excess moisture and helping concentrate the flavors. This unique geology, combined with the region's cool continental climate, produces wines that are taut, linear, and precise, showcasing the purity and tension of Chardonnay at its best.

## IN THE VINEYARD

The vineyard is farmed using sustainable viticultural practices, with great respect for natural balance. Treatments are minimal and tailored to each vintage. The soils are worked mechanically without chemical herbicides to encourage microbial life and maintain healthy soil structure. Partial grass cover is maintained to control vine vigor and promote biodiversity. The domaine emphasizes manual work and close observation of each vine, including meticulous pruning, trellising, and canopy management to ensure grape quality.

## HARVEST

Harvesting is done mechanically to ensure fast and precise picking at optimal ripeness. Grapes are picked early in the morning to retain freshness and avoid oxidation. The close proximity of the vines to the winery allows for rapid pressing, preserving the aromatic integrity of the fruit. Careful sorting removes any damaged or underripe berries before pressing. This attention to detail ensures a clean, expressive juice that forms the foundation of a fresh, pure, and balanced wine.

## WINEMAKING

Vinification is carried out in temperature-controlled stainless steel tanks to preserve the varietal character of Chardonnay.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## AGEING

Fermentation is followed by aging on fine lees for 8 to 10 months, with no oak, to maintain the wine's freshness and terroir expression. Gentle bâtonnage during early aging adds a touch of roundness and complexity. The wine is naturally clarified and lightly filtered before bottling. Every step is designed to highlight the wine's purity, finesse, and mineral backbone.

## SERVING

Serve between 10 and 12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Domaine de La Motte's Chablis "Les Villages" is a crisp, expressive white wine made from Chardonnay. Its pale hue with green highlights reveals a vibrant nose of citrus (lime, grapefruit), wild white flowers (acacia, hawthorn), and a hint of honey. The palate is lively and generous, with a fruity core and a mineral backbone typical of the Kimmeridgian soils. This balanced and energetic wine is best enjoyed young for its freshness, though it can age gracefully for 3 to 5 years.

## FOOD PAIRINGS

This village-level Chablis pairs beautifully with fresh oysters, grilled shrimp, or sea bream ceviche. It also complements vegetarian dishes like leek tart or asparagus risotto. Its brightness makes it a great aperitif choice, especially with seafood tapas or fresh cheese bites.

## PRODUCTION VOLUME

100,000

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