



# 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 Chablis Vieilles Vignes parcels from Domaine de la Motte are located around the village of Beines, on the typical clay-limestone slopes of the appellation. These old vines, over 45 years of age, are planted on well-exposed hillsides, mainly facing south and southeast, benefiting from optimal sunlight throughout the day. Their mid-slope location provides ideal temperature variations, encouraging both aromatic concentration and natural freshness. This privileged position produces a wine that is rich, balanced, and true to the Chablis identity.

Age of vines: 40 years old

## TERROIR

The terroir is composed of Kimmeridgian marl, a marine sediment rich in limestone and fossils such as exogyra oysters. This emblematic soil gives the wine its signature minerality, salinity, and precision. The deep roots of the old vines allow them to draw nutrients from deeper layers of soil, increasing their resistance to climatic stress and enhancing the concentration and expression of the fruit. The age of the vines combined with this unique terroir results in a more complex, persistent wine.

## IN THE VINEYARD

The vines are cultivated using sustainable farming methods, with a strong focus on soil health and environmental balance. Mechanical tillage replaces herbicides, and selective grass cover promotes biodiversity while limiting erosion. Old vines require special care, particularly in pruning and canopy management, to ensure optimal ventilation and reduce disease pressure naturally. The domaine is fully committed to a respectful, sustainable approach that highlights the purity of its fruit and the uniqueness of each site.

## HARVEST

Harvesting is carried out mechanically with great precision, allowing for quick picking at optimal ripeness. Grapes from old vines are more concentrated and sensitive to oxidation, so they are harvested during the coolest hours and swiftly brought to the winery. Careful sorting ensures only the healthiest berries are used. This meticulous handling preserves the full aromatic potential and natural balance of the vintage from the very first steps of winemaking.

## WINEMAKING

Vinification takes place in temperature-controlled stainless steel tanks, with slow fermentation at low temperatures to enhance 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 aged on fine lees for around 10 months, with no oak, in order to preserve purity and highlight the mineral quality of the terroir. Gentle bâtonnage is carried out early in the aging process to bring a touch of roundness and texture. This balanced maturation enhances the richness brought by the old vines while maintaining freshness and energy. Bottling is done without fining and with light filtration.

## SERVING

Serve between 11 and 13°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

Made from vines over 40 years old, Domaine de La Motte's Chablis Vieilles Vignes stands out for its aromatic concentration and exceptional roundness. Its golden hue reveals an intense nose of roasted almonds, ripe apples, wet stone, and a hint of vanilla. The palate is creamy, fresh, and finishes with length and minerality. Grown on Kimmeridgian and Portlandian soils, this wine is carefully vinified in stainless steel tanks with pneumatic pressing and gravity settling. It has an aging potential of 5 to 8 years, or more depending on the vintage.

## FOOD PAIRINGS

This Vieilles Vignes Chablis pairs beautifully with sauced noble fish (monkfish in beurre blanc, turbot in cream), roast poultry, or mushroom risotto. It also complements regional cheeses like Époisses or Soumaintrain, whose strength is balanced by the wine's freshness. Serve between 11 and 13°C to enjoy its full richness and complexity.

## PRODUCTION VOLUME

30,000

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