Domaine de la Motte Petit Chablis, AOP Petit Chablis 2023

FBU1422023

Domaine de la Motte

— Chablis, France

A proper baby Chablis.

Production

Vineyards are in the Hautes Cà´tes, at the top of the slopes just above Domaine de la Motte's Chablis classified plots and so achieve good ripeness. The soil is Portlandian, which is less chalky than Kimmeridgian, and typically produces wines which are less mineral and more fruity, well suited to earlier drinking. Having said that, Motte's wine has real finesse with good fruit character – very much their house style. Cool-fermented in stainless steel, malolactic fermentation is also in stainless steel and the wine is unoaked.

Tasting note

Aromatic fruit with the tiniest hint of sandalwood smoke on the nose. The palate has lovely weight with ripe, fleshy cooked lemons, a touch of stone fruit and a good mineral backbone. Far superior than the name Petit might suggest.

Food Match

This Petit Chablis is a light fruity wine that marries perfectly with oysters and all shellfish.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Petit Chablis

Winemaker:
Adrien Michaut

Grape Varieties:
Chardonnay 100%

Suitable for:
No

Bottle Barcode:
3760072982181