Domaine de la Motte Chablis, AOP Chablis 2024

FBU144INTAG2024

Domaine de la Motte

— Chablis, France

A classic, expressive Chablis from vines grown on the famous Kimmeridgian clay.

Production

Grapes are machine harvested to preserve the freshness and purity of flavour. Pneumatic pressing immediately after harvest is then followed by a gravity settling period of 24 hours in stainless steel vats. Fermentation takes place in thermo-regulating stainless steel tanks for approximately 15 days at 21 degrees Celsius. The wine then undergoes malolactic fermentation in stainless for approximately 5 weeks at 20 degrees. Following this, the wine is racked between December to January, and it is fined between February and March. Cold stabilisation at -3 degrees for 5 days before filtration and finally bottling.

Tasting note

Restrained citrus and of touch of stone fruit with a chalky quality on the nose. Very balanced throughout, the palate is clear and linear with pleasing citrus underpinned by a fine minerality. A classic, reliable expression of Chablis.

Food Match

Chicken with a creamy sauce, Thai dishes, or simply cooked fish with a green salad.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Chablis

Winemaker:
Adrien Michaut

Grape Varieties:
Chardonnay 100%

Suitable for:
No