Domaine de la Motte Vieilles Vignes, AOP Chablis 2024

FBU1132024

2020 Vintage

Domaine de la Motte

— Burgundy, France

IWSC Silver 2022

Complex and full-flavoured expression of Chablis from vines averaging over 50 years of age.

Production

Low yielding vines grow on north facing kimmeridgian and chalky clay soils surrounding the village of Beine. From here Adrien selects parcels from vines with an average age of 50 years old for his Chablis Vieilles Vignes. Harvesting is both by hand and machine 50/50. After a short cold maceration and gentle pneumatic pressing, the wine is racked and fermented in stainless steel for 15 days at 21°C. Around 35% is fermented in large (600l) oak barrels for 15 days and remains in oak for 8-12 months - the rest in stainless steel. Malo follows the alcoholic fermentation in early January.

Tasting note

More full bodied, complex and intense than the regular Chablis from Domaine de la Motte. The nose is very much Chablis with an earthy, chalky element. The palate is rounder in however, with ripe fruit and herbs - the small amount of oak influence in this cuvée gives the wine a rounded aspect with old vines bringing depth and complexity.

Food Match

The perfect match for Burgundian cheeses such as Epoisses; slightly creamy, richer meals with chicken or fish; moussaka; spinach and ricotta pie.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Chablis

Winemaker:
Adrien Michaut

Grape Varieties:
Chardonnay 100%

Suitable for:
No

Bottle Barcode:
376007298234