

JEAN-LOUIS MOTHE



Chablis 1^{er} Cru Vaucoupin Fontenay-près-Chablis, Burgundy, France

GRAPE VARIETY

100% Chardonnay

VINIFICATION

The southeast facing Vaucoupin vineyard is situated on the eastern bank of the Serein River, southeast of the town of Chablis. The soil here is classic Chablis: gray marl with streaks of limestone that is rich in *Exogyra Virgula* fossils, a small oyster from the Kimmeridgian geological age. This unique subsoil gives the wine its characteristic sophistication and minerality. Grapes are hand-harvested from vines that are 45 years old. Vinification with ambient yeast is simple and traditional. The wine is fermented in stainless steel tanks at 66° F for two weeks, followed by 13 months of aging before bottling and release.

DOMAINE

This Domaine has been in the Mothe family since 1887. Starting in 1957, Jean-Louis' father, Guy Mothe, began to specialize in vinifying Chablis. The Domaine began bottling and selling their wines under their own name in the 1980s. Today, Guy's three sons, Jean-Louis, Thierry and Vincent tend 142 acres covering the Chablis, Petite Chablis, 1er and Grand Cru appellations. The Mothe family works rigorously in their vineyards to ensure that all the grapes entering the cellars are perfectly ripe and in prime condition. Sustainable agriculture ("culture raisonnée") is practiced, and chemical products are only used as a very last resort. Vinification is undertaken in the traditional Burgundy fashion and only the Grand Cru wines spend time in oak barrels.

TASTING NOTE

Intense and aromatic with floral, mineral, and stone fruit tones. Dry and medium-full bodied, with zesty minerality and crisp acidity to balance the fresh, delicate fruit.

FOOD PAIRINGS

Excellent with fish, fresh cheeses, and oysters.

2020 **93** Wine Enthusiast

