

JEAN-LOUIS MOTHE



Chablis Grand Cru Bougros Fontenay-près-Chablis, Burgundy, France

GRAPE VARIETY

100% Chardonnay

VINIFICATION

The 37-acre Bougros vineyard lies due east of the town of Chablis, right across the Serein River where its steep slopes stretch down to the banks. Here, the deep soil is dominated by rich clay, which bestows purity, minerality, and a subtle earthiness that distinguishes it from the other Grand Crus. 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 12 months of aging in 20% oak, and 80% stainless steel.

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 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, full bodied, and sophisticated with gentle minerality and a distinct earthiness that balances the beautiful fruit nicely.

FOOD PAIRINGS

Excellent with creamy poultry and fish dishes, hard cheeses, and roasted oysters.

2019 93 WINE & SPIRITS

