

# JEAN-LOUIS MOTHE

## Chablis

**Wine Maker:** Jean-Louis Mothe  
**Designation:** Chablis AOC  
**Location:** Fonteney-près-Chablis  
**Average Age of Vines:** 40 years  
**Exposure:** South, East, West  
**Elevation:** 500 – 600 ft.  
**Soil:** Clay & Limestone  
**Varietal:** 100% Chardonnay  
**Irrigation:** No  
**Treatments:** Pesticide & herbicide only as necessary  
**Vine Density:** 2,400/acre  
**Harvest Method:** Hand  
**Harvest Date:** End of September  
**Harvest Date:** 2,400 liters/acre  
**Fermentation:** 15-25 days  
**Maximum Fermentation Temperature:** 64° F  
**Lees Aging:** No  
**Tank Ageing:** Stainless Steel  
**Barrel Aging:** No  
**Filtration:** Yes  
**Fining:** Yes  
**Cases Produced:** 5,000  
**Cellar Potential:** 5 Years



*Jean-Louis Mothe is the son of Guy Mothe and is the 4th generation working this 142 acre Domaine which covers 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. The Domaine practices "culture raisonnée" which is very close to Organic practices. Chemical products are only used as a very last resort. Vinification is undertaken in the traditional Burgundy fashion to produce clean, dry, light-bodied wines with distinct minerality and fruitiness. Jean-Louis started selling his wines in the early 1990s and today exports about 30% of his production.*



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