

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: Machine
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 42 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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