



Domaine Jean-Louis Mothe Chablis



Varietal: 100% Chardonnay

Elevation: 500 – 600 ft

Practice: Pesticide & herbicide only
as necessary.

Dry Extract:

Appellation: Burgundy

Production: 5,000 cases

Alcohol %:

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Green apple, mineral, and flint aromas with a slight grapefruit note. Full bodied with ripe fruit, steely minerality and crisp acidity. An elegant, refreshing wine.

Aging:

Winemaking:

Following harvest, the grapes are fermented in stainless steel tanks at 66° F for two weeks.

Food Pairing:

Serve with chicken, seafood, grilled fish or smoked salmon. Ideal with tapas or on its own.

Accolades:

2015 James Suckling – 91 pts

