



The World Winery | Wine Merchant

“Let our wine passion be yours”

The Producer: Bernard et Adrien Michaut

The Wine: White Organic Chablis

Chablis Domaine de la Motte wine is a mineral driven Chablis with fresh floral, apple notes, a hint of iodine and nut. Long and well balanced in the mouth, well balanced and approachable; it reveals good years to come for this Chablis. Its conservation is between 5 and 7 years

The Appellation: Burgundy, Chablis

Grape : Chardonnay

Vinification: The grapes are pressed pneumatically straight after harvest and settled by gravity for 24 hours in stainless steel vats, then racked to obtain the clear juice. The alcoholic fermentation is carried out in stainless steel for 15 days at 21° C, followed by Malolactic fermentation, again in stainless steel for 5 weeks at 20° C

Vintage: 2017 for 750ml, 2016 for 1500ml **Alcohol:** 12.5%

Suggested food pairings: white meat, sausages and seafood

Press Reviews: silver medal independent winemaker, bronze medal Burgundy winemaker

‘I loved this Chablis which present ripe fruit, citrus, good balance. With a long finish and very good value’

