



JEAN *M* LOUIS

Jean-Louis Mothe Chablis

AOC Chablis, Burgundy, France

GRAPE VARIETY

100% Chardonnay

VINIFICATION

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

DOMAINE

Jean-Louis Mothe is the son of Guy Mothe and is the 4th generation working this 42 acre Domaine which practices sustainable agriculture ("culture raisonnée") which is very close to Organic practices.

TASTING NOTE

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.

FOOD PAIRINGS

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



91 JAMESSUCKLING.COM

2015 Vintage



Wine-Cask Imports * Hudson, MA

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