



MANO WINE SELECTION

DOMAINE THIERRY MOTHE



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The Domaine Thierry Mothe has been a family property since 1887, handed down over several generations.

In 1957 Mr Guy MOTHE started to specialize in vinifying Chablis.

Today his three sons, Jean-Louis, Thierry and Vincent work the 55 hectares of vines.

These vines are planted exclusively to Chardonnay, and produce dry white wines that are clear, lively and light, with a yellow robe characterized by hints of subtle white-green.

The Domaine vinifies the 4 Appellations of Origin permitted in Chablis.

AOP CHABLIS



Tasting note: A fruity and mineral wine. Goes well with starters, cooked sea food, cooked meats and Burgundian snails.

Grape-varietals : Chardonnay

Ageing : 6 to 18 months in inox.

Tasting temperature: 10 to 12 °C

Ageing potentiel: 3 to 5 years