Domaine Marion Mothe

- Chablis
- Petit Chablis



DOMAINE MARION MOTHE

Chablis

2025

Daughter of Thierry Mothe of the renowned Domaine du Colombier family, Marion joined the domaine workforce at 21 and, by 27, became a partner, taking responsibility for both vinification and marketing. Now, she is positioning herself as a key figure in Chablis' new generation. "We are a family estate, and I am the 5th generation," she says. "For me, it's a pride to meet people and share our expertise with them. Making wine is good, but selling it is even better." Marion's approach reflects a blend of the tried-and-true and a contemporary sensibility.

Deeply rooted in its terroir, this Chablis is made from a blend of four different vineyard parcels in Chichée, a village known for producing fresh, mineral wines. Fermented and aged in stainless steel to preserve the wine's crisp, citrus fruit and steely freshness.

Region: Chablis

Appellation: Chablis

Vine Age: 5-50 years

Varietals: 100% Chardonnay

Soil Type: Clay & limestone

Alcohol: 12.5%

Closure: Cork

UPC # 3443507512022
Size: 750ml

Vinification: Traditional vinification with temperature control at 19°C for 15 days in stainless steel tanks. Ageing 6 to 18 months in stainless steel tanks.

Tasting Notes: This wine is highlighted by distinctive flavors of apple and peach supported with mineral notes. Well balanced with a long and subtle finish.

Food Pairing: This classically styled Chablis is the perfect match for seafood and fresh cheeses.

Introducing Domaine Marion Mothe Chablis.
Brand new to the USA. Be the first to get a case!

Selected & Imported by David Milligan Selections @DMSWine

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