

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DES COEURLOTS

AOP Vézelay
White

PRESENTATION

Anchored in Sancerre, Domaine Des Coeurlots specializes in the production of great whites from Sauvignon Blanc, cultivated on clay-limestone and flint terroirs. The vines are managed in sustainable viticulture, with particular attention to soil preservation and biodiversity. Vinifications are done in stainless steel tanks to preserve the purity and freshness of the aromas. The wines stand out for their vivacity, notes of citrus and white flowers, and beautiful minerality that characterizes great Sancerre. An essential address for lovers of precise and chiselled whites.

VARIETAL

Chardonnay 100%

LOCATION

The Clos parcel is located just next to the estate, on the slopes above the village of Saint-Père, at the heart of the Vézelay vineyard. Surrounded by low stone walls, this enclosed plot benefits from a unique microclimate. Its full southern exposure and gentle slope ensure optimal sunlight and natural airflow. At around 280 meters in elevation, the parcel also experiences significant day-night temperature variation, promoting slow, balanced ripening. This single-site vineyard represents the most focused and expressive version of Vézélien Chardonnay produced by the domaine.

Age of vines: 32 years old

TERROIR

The soil in Le Clos is composed of fine-textured Jurassic clay-limestone marl, with a mix of white stones, silt and compact calcareous layers. This combination provides both deep water retention and natural surface drainage. The vines root deeply, reducing vigor and concentrating the berries. This rich yet balanced terroir yields wines with linear tension, mineral expression and firm density. The Clos offers a profile that is both precise and generous, with a signature freshness and stony finish.

IN THE VINEYARD

The parcel is farmed using certified organic methods, with particular care given to each vine row. No synthetic products are used. Soils are tilled mechanically, and cover crops are managed to maintain microbial life. Each growing season is approached individually, with decisions guided by the plant's rhythm and climate conditions. Yields are kept low to favor concentration and aromatic clarity. The domaine's philosophy favors restraint and respect, allowing the Clos to express its natural character without interference.

HARVEST

Harvesting is done by hand with strict selection in the vineyard. Grapes are pressed whole and slowly, to preserve the juice's natural balance.

WINEMAKING

Fermentation is spontaneous with native yeasts in temperature-controlled stainless steel tanks.

AGEING

The wine is aged on fine lees for 12 months, without bâtonnage, to build texture while preserving purity. No malolactic fermentation is triggered, maintaining freshness and precision. Bottling is carried out without fining and with only light filtration, respecting the wine's structure and terroir.

SERVING

Serve between 10 and 12°C

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING POTENTIAL

3 to 5 years

TASTING

On tasting, Vézelay Le Clos shows a bright pale yellow robe with silvery highlights. The nose is pure and layered, offering ripe lemon, fresh pear, hazelnut and wet stone notes. The palate is linear and energetic at first, then unfolds into a broad, finely saline texture. The balance between depth and drive is striking. The finish is long, chalky and slightly bitter in a refined way. This is a gastronomic white wine, drinkable young for its brilliance, or cellared for several years to gain complexity and richness.

FOOD PAIRINGS

This wine pairs beautifully with elegant, well-structured dishes where its tension can mirror the finesse of the plate. Try it with roasted sea bass with herbs and preserved lemon, wild mushroom risotto with aged Comté shavings, or creamy scrambled eggs with white truffle. Its mineral backbone also suits delicately briny dishes. On the sweet side, it's excellent with a thin apple and almond tart, lemon cream on Breton shortbread, or roasted apricots with rosemary. Vézelay Le Clos is a refined white wine, sharp yet generous, ideal for thoughtful food and wine pairings.

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