



# DOMAINE SÈVE

AOP Pouilly-Fuissé Premier Cru  
White

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

The Domaine Sève, located in Solutré-Pouilly in Burgundy, invites you to immerse yourself in the world of the region's great white wines, particularly Pouilly-Fuissé, a true gem of the Mâconnais. Since 1920, five generations of winemakers have shaped the estate with know-how passed down from father to son, blending tradition with a deep respect for the land. Nestled in an exceptional tourist site, classified as a Grand Site de France, the estate offers breathtaking views of the vineyard and the Roche de Solutré.

A true birthplace of Chardonnay, the estate produces elegant white wines of great finesse, made from this emblematic grape variety. The 4 cuvées of Pouilly-Fuissé offer a wide aromatic range, with notes of minerality, hazelnuts, citrus, and honey, sure to delight the most discerning palates. The estate is distinguished by its environmentally respectful approach, where every step of vine cultivation is carefully controlled, from winter pruning to grape selection during harvest. This meticulous work results in wines that will beautifully accompany both your most refined meals and casual gatherings.

During your visit, you'll have the opportunity to discover the history of the Sève family, learn the secrets of winemaking, and enjoy a tasting in a unique natural setting. It's the perfect chance to taste the Pouilly-Fuissé, a true emblem of Burgundy, and share an authentic experience at the heart of this exceptional terroir.

## LOCATION

The Pouilly-Fuissé Premier Cru "Rendez-Vous" from Domaine Sève is a refined, pure, and elegant expression of Burgundian Chardonnay. Sourced from some of the finest terroirs in the Pouilly-Fuissé appellation, this wine reflects the minerality, finesse, and aromatic complexity that define the region's greatest white wines.

## TERROIR

The terroir of Pouilly-Fuissé – Domaine Sève is marked by a diversity of soils that bring richness and complexity to the wines. The vineyard plots are dominated by limestone and clay-limestone soils, typical of the Pouilly-Fuissé appellation, contributing a pronounced minerality and freshness to the wine. Gentle slopes with southeast exposure ensure excellent ripening of the grapes while promoting natural moisture regulation and drainage. These elements allow for wines of great aromatic purity, while respecting the identity of the Pouilly-Fuissé terroir.

## IN THE VINEYARD

Viticulture is carried out with rigor and precision, in full respect of the terroir and the environment. The estate undertakes detailed vineyard work—pruning, leaf thinning, and crop thinning—tailored to each plot to encourage optimal and even ripening, while preserving the health and natural energy of the grapes.

## HARVEST

The grapes are harvested by hand, allowing for a careful selection of bunches at perfect ripeness. This approach guarantees healthy, expressive fruit, ideally suited for crafting great white wines.

## WINEMAKING

After meticulous sorting, the grapes are gently pressed. Alcoholic fermentation takes place in stainless steel tanks and/or oak barrels, with precise temperature control to preserve the aromatic richness and finesse of the fruit.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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## AGEING

The wine is aged in French oak barrels, part of which are new or one year old, bringing structure, depth, and complexity without overpowering the Chardonnay's natural purity. Ageing typically lasts 10 to 14 months, with regular bâtonnage (lees stirring) to harmoniously integrate the wine's components and refine its texture.

## SERVING

Ideal temperature: 11–13°C

Serve in a wide white wine glass to allow the full aromatic bouquet to unfold.

## AGEING POTENTIAL

5 to 10 years

## TASTING

On the nose, this Pouilly-Fuissé Premier Cru "Rendez-Vous" reveals a rich and elegant aromatic profile, combining notes of ripe white fruits (pear, peach), delicate citrus, and subtle floral hints. As the wine evolves, more complex aromas of brioche, toasted hazelnut, or fresh butter may emerge—signs of a well-managed oak ageing.

On the palate, the wine opens with a broad and precise attack. The texture is dense and well-balanced, supported by vibrant acidity and fine minerality, creating great harmony. The finish is long, saline, and persistent, with impressive aromatic concentration.

## FOOD PAIRINGS

With its subtle balance of aromatic richness, mineral freshness, and generous texture, this Pouilly-Fuissé Premier Cru is an ideal companion to elegant, refined cuisine. It pairs beautifully with noble fish such as roasted sea bass, steamed turbot, or sole in beurre blanc, while also highlighting the delicacy of seared scallops, langoustines, or lightly grilled lobster.

It also shines with white-sauce dishes, like mushroom risotto, cream-based poultry, or tender roast veal. On the cheese board, it complements aged pressed cheeses such as Comté, Beaufort, or Alpine Gruyère. For a gourmet start, it can even be served as an elegant apéritif, paired with warm gougères, refined sturgeon ceviche, or seafood toasts for a bright and expressive introduction.