



AOP Saint-Véran

White

**DVP**

**DOMAINES  
ET VINS DE  
PROPRIÉTÉ**

# DOMAINE CORSIN

## PRESENTATION

Located in Davayé, in the southern part of the Mâconnais, Domaine Corsin is the heir to a long line of winegrowers established on the sun-drenched slopes of southern Burgundy since the late 19th century. The family story began in 1901 with the union of Marie Jacquet and Francis Corsin, both born into winemaking families. Their son, Joseph Corsin, expanded the estate across the villages of Davayé, Fuissé and Solutré, and played a pioneering role in 1935, when the A.O.C. system was introduced: he was among the first to bottle wines under the Pouilly-Fuissé and Mâcon blanc appellations, thus opening the estate to international recognition. Handed down from generation to generation, the estate has steadily grown and evolved. André Corsin, followed by his sons Jean-Jacques and Gilles, consolidated and expanded the vineyard over the decades. Today, Jérémy Corsin, representing the sixth generation, works alongside his uncle Gilles to carry on the family legacy. The Domaine now cultivates 13.6 hectares of hillside vineyards, ideally oriented to the East, South-East and North-East, between 180 and 280 meters above sea level. This exceptional terroir, composed of clay-limestone soils, gives rise to Chardonnay wines of remarkable finesse. The Domaine produces distinguished white wines under some of the most prestigious appellations of southern Burgundy: Pouilly-Fuissé, Saint-Véran, and Mâcon-Villages. The identity of these wines is first shaped in the vineyard, with a deep respect for the land and the natural rhythm of the vine. Every viticultural decision is made with precision and sustainability in mind. Harvesting is carried out entirely by hand, with a meticulous selection of each golden grape cluster. In the cellar, tradition meets precision. From the timing of fermentation to barrel aging, every step is carefully managed with passion to express the full character of each vintage. This unwavering commitment to quality gives Domaine Corsin wines their pure, expressive, and timeless style, a true reflection of expertise patiently honed for over a century.

## VARIETAL

Chardonnay 100%

## LOCATION

Located in the southern part of Burgundy, Domaine Corsin cultivates some of the finest vineyard plots in the Saint-Véran appellation, within the Mâconnais. The cuvée Tirage Précoce offers a crisp, luminous interpretation of Chardonnay, focused on freshness and fruit purity.

## TERROIR

The vines grow on well-drained limestone-based soils, with a mix of marl and clay-limestone. These hillside terroirs provide mineral finesse, vibrant tension and aromatic clarity. Moderate altitude and east to south-east exposures ensure a perfect balance between ripeness and freshness.

## IN THE VINEYARD

Vineyard management is sustainable, with a strong emphasis on soil health and vine balance. Yields are carefully controlled for optimal concentration. Many of the vines are over 30 years old, producing precise and expressive juice.

## HARVEST

The early bottling approach starts with a harvest at optimal technical ripeness, slightly earlier than traditional picks, to retain high natural acidity and bright aromatics. Most grapes are hand-harvested, ensuring the integrity of the fruit.

## WINEMAKING

After gentle pressing, the must is cold-settled and fermented in temperature-controlled stainless steel tanks. Fermentation occurs at low temperatures to promote the full expression of primary aromas, citrus, white flowers, stone fruits. No malolactic fermentation is sought, preserving the wine's natural vivacity.

## AGEING

Aged for several months on fine lees, entirely in stainless steel, without oak. This short ageing enhances precision, crunch, and purity, while adding roundness and structure on the palate.

## SERVING

Serve well-chilled, between 8 and 10°C (46–50°F). Best enjoyed young (1 to 3 years) to capture its vibrant profile, though it can develop richer, honeyed notes over 4 to 5 years.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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## AGEING POTENTIAL

3 to 5 years

## TASTING

Pale yellow with silver highlights. The nose is sharp and focused, opening on aromas of fresh lemon, white flowers (hawthorn, acacia), and crisp white peach. On the palate, the wine is clean and energetic, with a precise balance of fruit and acidity, and a saline, flinty finish.

## FOOD PAIRINGS

This Saint-Véran Tirage Précoce is ideal as an aperitif, yet also shines alongside refined pairings such as:

Seafood platters (oysters, grey shrimp, clams)

Sea bass ceviche with lime

Gilt-head bream tartare

Sushi or white tuna sashimi

Fresh goat cheese or lemon-seasoned faisselle

Chilled pea and mint soup

Fennel and orange salad

Or even a lemon tart for a bright, citrusy finish