



DOMAINE CORSIN

AOP Pouilly-Fuissé Premier Cru Aux Chailloux

White
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

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

With the "Aux Chailloux" cuvée, Domaine Corsin delivers a precise and elegant interpretation of a Premier Cru Pouilly-Fuissé, recently classified and located in the commune of Fuissé. This emblematic terroir yields a wine of tension, minerality, and southern Burgundian finesse.

TERROIR

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IN THE VINEYARD

The vineyard is managed with great care, using sustainable or organic practices depending on the vintage. Old vines are cultivated through meticulous plot-by-plot viticulture, with manual work, low yields, and close monitoring of vine health throughout the season.

HARVEST

Grapes are harvested by hand in small crates, with rigorous sorting both in the vineyard and at the winery. Only perfectly ripe, healthy berries are retained for vinification.

WINEMAKING

After gentle pressing and natural cold settling, fermentation occurs in Burgundian oak barrels (about 20% new oak). Indigenous yeasts are preferred, and the fermentations are long and slow—extending into spring—allowing the wine to fully reflect the identity of the cru.

AGEING

The wine is aged 12 months on fine lees in barrels (new and 1–2 year old), with moderate bâtonnage. This approach aims to enhance structure without overpowering, balancing the natural roundness of Chardonnay with the linear tension of limestone soils.



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SERVING

Serve at 12–14°C (54–57°F). Decant in its youth for full aromatic expression. This wine opens up beautifully from year 3 onward, with ageing potential beyond 10 years in top vintages.

AGEING POTENTIAL

5 to 10 years

TASTING

Brilliant pale yellow with golden highlights. The nose is deep and refined, combining candied citrus peel, dried flowers, flinty minerality, and subtle toasty notes. The palate is linear and tense, built on a saline structure, yet offering volume and balance. The finish is long, precise, and mouthwatering. A wine of altitude, energy, and elegance, both noble and vibrant.

FOOD PAIRINGS

This Premier Cru Pouilly-Fuissé "Aux Chailloux" pairs beautifully with refined, structured dishes such as:

Seared scallops with lemon butter

Farm-raised chicken with white truffle

Steamed cod with parsnip purée

Lobster ravioli with light bisque

Tagliatelle with morel mushrooms

18- to 24-month aged Comté

Caramelized citrus tart with almond pastry