



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

In the heart of the Mâconnais, southern Burgundy, Domaine Corsin crafts a wine of great character with this Saint-Véran Vieilles Vignes, sourced from carefully selected hillside plots within the appellation.

TERROIR

The vines, over 40 years old, are rooted in limestone-rich soils composed of marl and fine clay, which ensure slow, complete ripening. The optimal south to southeast exposure and naturally low yields result in concentrated grapes, perfect for producing structured, expressive wines.

IN THE VINEYARD

Vineyard practices are sustainable, with particular attention to plant balance, biodiversity, and water management. The old vines yield deep, mineral-laden juices, rich in complexity and character.

HARVEST

The grapes are hand-harvested at full maturity, ensuring meticulous sorting and exceptional fruit quality, essential for preserving the wine's full potential.

WINEMAKING

After gentle pressing, the must undergoes cold settling before fermentation in temperature-controlled stainless steel vats, and partially in oak barrels depending on the vintage. Malolactic fermentation may be encouraged to bring roundness and harmony, depending on the year's profile.

AGEING

The wine is aged for 8 to 10 months on fine lees, with occasional lees stirring (bâtonnage), in vats and/or seasoned barrels. This method enhances texture, aromatic depth, and ageing potential, while preserving tension and freshness.

SERVING

Serve between 11 and 13°C (52–55°F). This Vieilles Vignes Saint-Véran reaches its peak between 3 and 6 years, but can age gracefully up to 8 years, developing honeyed nuances and notes of dried fruit.

AGEING POTENTIAL

5 to 10 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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TASTING

Brilliant pale yellow robe with golden highlights. The nose is complex and expressive, revealing ripe stone fruits (apricot, mirabelle), fresh hazelnut, white flowers, and a delicate touch of buttered brioche. The palate is generous, well-balanced, with vibrant acidity. The finish is long, mineral, and gastronomic in style.

FOOD PAIRINGS

This Vieilles Vignes Saint-Véran is a wonderful partner for a variety of refined dishes, including:

- Mushroom or langoustine risotto
- Bresse chicken with cream and morels
- Roasted sea bass with fennel
- Pike quenelles with Nantua sauce
- Aged Comté or Alpine Beaufort cheese
- Sautéed girolle mushrooms with herb butter
- Almond tart or pear-hazelnut crumble