



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE THIBERT PÈRE ET FILS

AOP Saint-Véran
White

PRESENTATION

Located in the heart of the Mâconnais, in the village of Fuissé, Domaine Thibert Père et Fils traces its roots to a long-standing winemaking lineage, now in its eighth generation. Founders Andrée and René Thibert laid the first foundations in 1967 on a modest plot of land. Today, their children, Christophe and Sandrine, carry on this family tradition with passion and exacting standards. The estate covers nearly 30 hectares and encompasses all the major appellations of southern Mâconnais: Pouilly-Fuissé, Mâcon-Fuissé, Mâcon-Prissé, Mâcon-Verzé, and Saint-Véran.

The vineyards are cultivated under integrated viticulture, with deep respect for the soils and terroir, and are currently undergoing organic conversion. In both vineyard and cellar, Christophe and Sandrine apply precise know-how, combining tradition and modernity, with constant attention to every stage of production. The estate particularly excels in crafting exceptional single-parcel cuvées, some in Pouilly-Fuissé, designed for ageing – elegant, complex, and comparable to haute couture works of wine.

VARIETAL

Chardonnay 100%

TERROIR

The Saint-Véran Blanc from Domaine Thibert Père et Fils is an authentic, balanced, and gourmand expression of Burgundian Chardonnay. Originating from the Saint-Véran appellation (located in southern Burgundy, near the Mâconnais), this wine reflects the freshness, aromatic finesse, and fruit purity typical of the region's finest white wines, crafted in an approachable and pleasurable style.

IN THE VINEYARD

Viticultural practices are carried out with great care and a deep respect for the terroir. The well-exposed clay-limestone soils promote harmonious ripening of the grapes, resulting in healthy, expressive fruit with strong aromatic potential.

HARVEST

The grapes are harvested either manually or mechanically, then meticulously sorted upon arrival at the winery to ensure only the highest-quality berries are used in the winemaking process.

WINEMAKING

After a gentle pressing, alcoholic fermentation takes place in stainless steel tanks, with precise temperature control to preserve the freshness, fruit character, and aromatic finesse of the Chardonnay.

AGEING

The wine is aged on fine lees for several months, adding roundness and harmony to the texture without diminishing its natural liveliness. No significant oak influence is sought—priority is given to expressing fruit purity and aromatic clarity.

SERVING

Ideal temperature: 10–12°C

Serve well chilled in a white wine or tulip-shaped glass to fully enjoy its aromatic brightness and freshness.

AGEING POTENTIAL

3 to 5 years



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



DOMAINE THIBERT PÈRE ET FILS

AOP Saint-Véran
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

On the nose, this wine offers a clean and expressive aromatic profile, featuring fresh white fruits (pear, apple), lime zest, and subtle floral hints.

The palate opens with a fresh, straightforward attack, followed by a fruity and well-balanced mid-palate. Bright acidity combined with delicate minerality leads to a clean, persistent, and elegant finish.

FOOD PAIRINGS

With its crisp freshness, delicate fruit, and subtle minerality, the Saint-Véran Blanc from Domaine Thibert Père et Fils pairs beautifully with light, fresh, and convivial cuisine. It elegantly complements summer starters such as seafood salad, citrus-marinated fish carpaccio, or herbed fresh cheese toasts. Its liveliness enhances steamed or grilled white fish—like sea bream, bass, or sole—as well as shellfish such as oysters or shrimp. It also shines with crunchy vegetarian dishes, including white asparagus, grilled vegetables, or a quinoa and herb tabbouleh. Finally, served well chilled, it's a delightful option as an aperitif or alongside young, soft cheeses like fresh goat cheese or a mild tomme.