



AOP Mâcon Villages

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 lies in the heart of the Mâconnais, a region renowned for its expressive white wines made exclusively from Chardonnay.

TERROIR

This Mâcon-Villages cuvée faithfully reflects the elegance of the region's limestone terroirs, blending white marl with well-drained clay-limestone soils. These conditions encourage both aromatic precision and generous expression.

IN THE VINEYARD

Vineyard management follows a sustainable approach, respecting the natural balance of the ecosystem. The vines, several decades old, benefit from a predominantly south to south-east exposure, promoting full aromatic maturity while preserving freshness.

HARVEST

Grapes are picked at full ripeness, with a focus on hand-harvesting to maintain the integrity of the fruit.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks, aiming for aromatic clarity and precision. After a cold static settling, alcoholic fermentation is conducted at low temperature to enhance primary fruit expression.

AGEING

The wine is aged for several months on its fine lees, without oak contact, in order to preserve its natural tension and enrich the mouthfeel.

SERVING

Best served between 10–12°C (50–54°F). Ideal to enjoy young (2 to 4 years), though it can develop gracefully for up to 5 years, gaining roundness and complexity with age.

AGEING POTENTIAL

2 to 3 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

Pale and bright in appearance with green highlights. The nose reveals vibrant notes of white flowers, citrus (lemon, grapefruit), and stone fruits (pear, white peach), underlined by subtle chalky minerality. On the palate, the attack is clean and lively, driven by crisp acidity and juicy fruit. The finish is precise, saline, and mouthwatering.

FOOD PAIRINGS

A wine of immediate pleasure with solid gastronomic appeal, it pairs beautifully with:

Shellfish and crustaceans (mussels marinière, oysters, whelks)

Sea bream ceviche with lime

Sushi or vegetable tempura

Lemon-herb roasted chicken

Ratatouille or warm goat cheese salad

Aged goat cheeses (Charolais, Mâconnais)

Even a thin pear tart for an elegant sweet-savory pairing