



**DVP** | DOMAINES  
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PROPRIÉTÉ

# DOMAINE SÈVE

AOP Pouilly-Fuissé  
White



## PRESENTATION

The Domaine Sève, located in Solutré-Pouilly in Burgundy, invites you to immerse yourself in the world of the region's great white wines, particularly Pouilly-Fuissé, a true gem of the Mâconnais. Since 1920, five generations of winemakers have shaped the estate with know-how passed down from father to son, blending tradition with a deep respect for the land. Nestled in an exceptional tourist site, classified as a Grand Site de France, the estate offers breathtaking views of the vineyard and the Roche de Solutré.

A true birthplace of Chardonnay, the estate produces elegant white wines of great finesse, made from this emblematic grape variety. The 4 cuvées of Pouilly-Fuissé offer a wide aromatic range, with notes of minerality, hazelnuts, citrus, and honey, sure to delight the most discerning palates. The estate is distinguished by its environmentally respectful approach, where every step of vine cultivation is carefully controlled, from winter pruning to grape selection during harvest. This meticulous work results in wines that will beautifully accompany both your most refined meals and casual gatherings.

During your visit, you'll have the opportunity to discover the history of the Sève family, learn the secrets of winemaking, and enjoy a tasting in a unique natural setting. It's the perfect chance to taste the Pouilly-Fuissé, a true emblem of Burgundy, and share an authentic experience at the heart of this exceptional terroir.

## LOCATION

The Pouilly-Fuissé Terroir Domaine Sève comes from an exceptional terroir within the Pouilly-Fuissé appellation, in the heart of the Mâconnais, in the Saône-et-Loire department of Burgundy. The estate benefits from an ideal geographic location, close to the Roche de Solutré, a site classified as a Grand Site de France. This area is renowned for its outstanding viticultural conditions, with vines planted on gentle slopes, mainly south-east facing, ensuring optimal sunlight and perfect grape ripening. The terroir consists of limestone and clay-limestone soils, providing a unique minerality that is reflected in the wines.

## TERROIR

The terroir of the Pouilly-Fuissé Terroir Domaine Sève is characterized by a diversity of soils that give the wines richness and complexity. The parcels are dominated by limestone and clay-limestone soils, typical of the Pouilly-Fuissé appellation, which contribute a pronounced minerality and bright freshness. The gentle slopes and south-east exposure ensure excellent grape maturity, while naturally regulating moisture and drainage. These factors allow the production of wines with pure aromatic expression, while fully respecting the typicity of the Pouilly-Fuissé terroir.

## IN THE VINEYARD

At Domaine Sève, a sustainable and environmentally conscious viticulture is practiced. Winemakers focus on precise pruning to regulate production and concentrate the flavors in the grapes. Natural grass cover is encouraged to maintain biodiversity, prevent erosion, and limit the use of chemicals. Vineyard management is carried out manually, allowing meticulous quality control of the grapes, including removing unwanted shoots and ensuring soil health during the critical summer period to guarantee healthy, fully ripe grapes.

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## HARVEST

The harvest of the Pouilly-Fuissé Terroir Domaine Sève is done entirely by hand to select the ripest and healthiest grapes. Manual picking allows sorting directly in the vineyard, removing any bunches that are not at their peak. Hand harvesting is essential to avoid any damage to the fruit and ensures that only the highest quality grapes are collected. Depending on the weather, the harvest usually takes place in late September or early October, a key period to achieve perfect ripeness of the Chardonnay, the emblematic grape of the appellation.

## WINEMAKING

The winemaking of the Pouilly-Fuissé Terroir Domaine Sève follows traditional methods to preserve the purity and typicity of Chardonnay. After gentle pressing, alcoholic fermentation occurs at controlled temperatures, typically in stainless steel tanks, or sometimes in oak barrels for selected cuvées. This process preserves the wine's fruity and floral aromas while adding subtle complexity. Malolactic fermentation may be carried out to soften acidity and add roundness. Minimal intervention respects the finesse of the grapes and the authentic expression of the terroir.

## AGEING

Ageing is crucial for developing the aromas and texture of the Pouilly-Fuissé Terroir. Depending on the cuvée, the wine may be aged in stainless steel to preserve freshness and aromatic purity or in oak barrels to add complexity and delicate woody notes. The wine is often aged on fine lees with regular lees stirring (bâtonnage), enriching it with roundness and aromatic depth. This ageing process, lasting several months, gives the wine an elegant structure and good ageing potential.

## SERVING

To fully appreciate the Pouilly-Fuissé Terroir Domaine Sève, it is recommended to serve the wine at 10–12°C. This temperature highlights the fruity and floral aromas while maintaining freshness and balance. Letting the wine breathe for a few minutes after serving allows its full complexity to emerge. While it can be enjoyed young for its vivacity and finesse, this Pouilly-Fuissé also has the potential to age for several years, developing more complex aromas and a smoother texture.

## AGEING POTENTIAL

5 to 10 years

## TASTING

The Pouilly-Fuissé Terroir Domaine Sève shows a pale yellow color with golden highlights. The nose is open and complex, with aromas of ripe white fruits (pear, apple), delicate floral notes, and a characteristic minerality typical of great Burgundy wines. On the palate, it is fresh and balanced, with lively acidity supporting the fruity aromas. Notes of hazelnut, brioche, and sometimes honey from lees ageing enrich the taste, while the finish is long, elegant, and slightly saline, emphasizing the wine's mineral character. This is a wine that combines power and finesse.

## FOOD PAIRINGS

The Pouilly-Fuissé Terroir Domaine Sève pairs beautifully with delicate yet refined dishes. It complements seafood such as oysters, scallops, and langoustines, fish in sauce, white meats like chicken or veal, and hard cheeses such as Comté or Gruyère. It also works well with creamy dishes, such as mushroom risottos or poultry in sauce. Its bright freshness and balance make it an excellent companion for gourmet meals or a sophisticated aperitif with friends.