



DOMAINE THIBERT PÈRE ET FILS

AOC Mâcon Verzé

DVP
White

DOMAINES
ET VINS DE
PROPRIÉTÉ

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%

LOCATION

The Mâcon-Verzé Blanc from Domaine Thibert Père et Fils is a frank, pure, and delicate expression of southern Burgundian Chardonnay.

TERROIR

Sourced from the clay-limestone soils of the Mâcon-Verzé appellation, this wine embodies the freshness, balance, and fruity purity typical of the region's whites, crafted in a straightforward, gourmet, and accessible style.

IN THE VINEYARD

Vineyard work is carried out with care and deep respect for the terroir. Well-exposed clay-limestone soils promote balanced ripening of the grapes and allow for the development of clean aromas and strong aromatic potential, thanks to excellent sun exposure.

HARVEST

Grapes are harvested manually or mechanically, then carefully sorted upon arrival at the winery to ensure high-quality, healthy, and fully ripe fruit.

WINEMAKING

After gentle pressing, alcoholic fermentation takes place in stainless steel tanks, under tightly controlled temperatures. This approach preserves the freshness, fruit, and aromatic purity of the Chardonnay in a clean and precise style.

AGEING

The wine is aged on fine lees for several months, lending it a rounded texture without losing any of its vibrancy. Heavy oak influence is deliberately avoided to let the wine's fruit and freshness shine through.

SERVING

Ideal temperature: 10–12°C

Serve well chilled, in a white wine or tulip glass to fully enjoy its aromatic clarity and liveliness.

AGEING POTENTIAL

2 to 3 years

TASTING

On the nose, this wine displays a clean, expressive bouquet, led by white fruit notes (pear, apple), fresh lemon, and at times delicate floral touches.

The palate opens with a crisp, fresh attack, evolving into a round, fruity mid-palate. A balance of lively acidity, saline minerality, and pure fruit leads to a clean, persistent, and harmonious finish.

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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FOOD PAIRINGS

Thanks to its vivid freshness, bright fruit, and refined minerality, the Mâcon-Verzé Blanc pairs beautifully with simple, light, and flavorful cuisine. It's perfect with summery starters like sea bream carpaccio with citrus, shrimp salad, or quinoa tabbouleh with fresh herbs.

Its liveliness also makes it an excellent match for seafood (oysters, whelks, shrimp) or steamed or grilled white fish. On the vegetarian side, it highlights crunchy vegetables, white asparagus, or fresh cheese toasts with herbs. Finally, it shines as a refined aperitif or alongside young, soft cheeses, such as a mild goat cheese or light tomme.