

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DES COEURIOTS

AOP Vézelay
White

PRESENTATION

Anchored in Sancerre, Domaine Des Coeuriots specializes in the production of great whites from Sauvignon Blanc, cultivated on clay-limestone and flint terroirs. The vines are managed in sustainable viticulture, with particular attention to soil preservation and biodiversity. Vinifications are done in stainless steel tanks to preserve the purity and freshness of the aromas. The wines stand out for their vivacity, notes of citrus and white flowers, and beautiful minerality that characterizes great Sancerre. An essential address for lovers of precise and chiselled whites.

VARIETAL

Chardonnay 100%

LOCATION

The vineyard of Domaine des Coeuriots lies in northern Burgundy, in the heart of the Vézelay region, in the Yonne department. The plots selected for the Natur'elle cuvée are located around the village of Saint-Père, on well-exposed slopes between 250 and 300 meters in altitude. With mostly south and southeast-facing vineyards, the grapes benefit from good sunlight while retaining the freshness of the continental climate. This preserved, rolling landscape provides an ideal setting for environmentally conscious viticulture and a pure expression of Chardonnay.

Age of vines: 30 years old

TERROIR

The soils are composed of clay-limestone and marly subsoils, rich in minerals and fine elements. The geological structure is closely related to that of nearby Chablis. These shallow, mineral-rich soils ensure deep rooting and contribute tension, aromatic clarity and finesse. The Chardonnay from this part of Burgundy, especially from Domaine des Coeuriots, shows a unique character: precise, mineral and delicately expressive. The terroir delivers both vibrancy and balance, with a clear and honest aromatic profile.

IN THE VINEYARD

The estate follows certified organic viticulture, limiting human intervention to what is strictly necessary. No herbicides or synthetic chemicals are used, and soil is mechanically worked to encourage biodiversity. The Natur'elle cuvée goes even further, made without any added oenological inputs—no selected yeasts, no enzymes, and no sulfites. The philosophy is to reveal the wine's most natural form, letting the grapes and terroir speak freely. This results in a wine that is vibrant, raw, and unaltered in its expression.

HARVEST

Grapes are harvested by hand in small crates to preserve their integrity. Careful sorting is done both in the vineyard and the cellar. The grapes are slowly and gently pressed

WINEMAKING

Fermentation takes place spontaneously with indigenous yeasts in stainless steel tanks, without the addition of sulfites.

AGEING

The wine is aged on fine lees for about 10 months, with no bâtonnage or filtration. Bottling is done without fining or added sulfur. Every step is designed to support the wine without interfering, allowing it to express its natural energy and balance.

SERVING

Serving: 10–12°C

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING POTENTIAL

3 to 5 years

TASTING

Vézelay Natur'elle Blanc shows a slightly cloudy pale yellow robe with silvery highlights. The nose is pure and vibrant, offering notes of preserved lemon, fresh apple, white flowers and wet stone. The palate is lively and crisp, with a fluid texture, pronounced tension and a long, saline, refreshing finish. This is a wine that strikes a fine balance between raw authenticity and precision. It surprises with its brightness, clarity and natural mouthfeel, while remaining approachable and pleasurable to drink.

FOOD PAIRINGS

This wine pairs beautifully with light, fresh and produce-driven dishes. Try it with lemon and cumin chickpea hummus, grilled trout fillet with herbes de Provence, or a thin tart of roasted tomatoes and goat cheese. Its mineral tension contrasts perfectly with rich or creamy textures. On the sweet side, it goes well with a strawberry and basil salad, lemon verbena panna cotta, or a homemade citrus sorbet. This is a wine that invites simplicity, letting the purity of the ingredients shine alongside its vibrant energy.

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