



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

At the southern tip of Burgundy, Domaine Corsin unveils with L'Exception a rare and ambitious cuvée, sourced from the finest parcels of Pouilly-Fuissé. This high-altitude white wine is a tribute to the complexity of Chardonnay grown on exceptional terroirs, now recognized as Premier Cru.

TERROIR

The grapes come from old vines planted on steep limestone hillsides, with soils composed of stony marl and fine clay. The south/southeast-facing slopes, moderate altitude, and marked diurnal variation yield a wine of great depth, mineral tension, and strong site expression.

IN THE VINEYARD

Viticulture is precise, meticulous, and entirely manual, with sustainable practices throughout. Yields are intentionally low to express the full potential of the terroir. Every plot is monitored like a grand cru, with strict attention to health, ripeness, and timing.

HARVEST

Grapes are hand-harvested in small crates, with rigorous sorting both in the vineyard and at the winery. Only perfectly ripe, healthy berries are kept. Pressing is gentle and slow to extract the purest juice without over-extraction.

WINEMAKING

After natural cold settling, fermentation takes place in oak barrels, with a carefully judged proportion of new wood (typically 20–30%). Indigenous yeasts are favored, and fermentation is slow—sometimes lasting into spring—allowing for a harmonious integration of oak and fruit.

AGEING

Aged for 12 months on fine lees in barrel, with moderate bâtonnage (lees stirring). This approach lends the wine volume, finesse, and aromatic complexity, while preserving fruit brightness and terroir-driven minerality.

SERVING

Serve between 12 and 14°C (54–57°F). Decanting is recommended in its youth. This wine reaches its peak between 5 and 8 years, and can age gracefully for 10 years or more in great vintages.



DOMAINE CORSIN

AOP Pouilly-Fuissé
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

AGEING POTENTIAL

5 to 10 years

TASTING

Brilliant pale gold color. The nose is intense, refined, and complex, revealing aromas of ripe citrus peel, yellow fruits, dried flowers, toasted notes, and distinctive limestone minerality. The palate is structured and ample, driven by a saline, taut backbone, and a persistent finish with hints of butter and subtle spice. A wine that is elegant, vertical, and profound, built for fine dining.

FOOD PAIRINGS

L'Exception is a gastronomic white wine, ideal for refined cuisine. It pairs beautifully with:

Roasted John Dory with shallot cream

Bresse chicken with Albufera sauce

Creamy white truffle risotto

24-month aged Comté or matured Chaource cheese

Pan-seared foie gras on brioche toast

Roasted monkfish with celery purée and jus

Or even a citrus-almond tart for a sophisticated dessert pairing