



# DOMAINE THIBERT PÈRE ET FILS

AOP Pouilly-Loché

**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 Pouilly-Loché “En Chantone” from Domaine Thibert Père et Fils is a confidential, characterful cuvée, revealing the full potential of one of the smallest crus in the Mâconnais. This dry white wine, made exclusively from Chardonnay, embodies the spirit of the great southern Burgundy terroirs—marked by purity, structure, and finesse.

## TERROIR

The “En Chantone” climat lies on deep, well-drained clay-limestone soils, ideally suited to the expression of Chardonnay. The favorable exposure, with generous sunshine and natural humidity regulation, allows the grapes to ripen slowly, developing aromatic concentration while retaining freshness and minerality.

## IN THE VINEYARD

The vines are cultivated with meticulous and environmentally respectful practices, in a philosophy of precision viticulture. Pruning, leaf thinning, and green harvesting are tailored to each vintage to achieve healthy, well-balanced grapes with even ripeness.

## HARVEST

Grapes are harvested either by hand or machine, depending on the vintage conditions, followed by a careful sorting of the bunches. Only healthy, perfectly ripe berries are retained for meticulous vinification without defects.

## WINEMAKING

After a gentle pressing, the must is naturally settled, and alcoholic fermentation takes place in temperature-controlled stainless steel tanks. This approach preserves the purity of the fruit, aromatic freshness, and the crisp precision of the Chardonnay grape in a clean and expressive style.

## AGEING

The wine is aged on fine lees for several months. This technique enhances mouthfeel, adds subtle roundness, and builds aromatic complexity—without resorting to overt oak influence. The goal is to highlight the terroir's identity and the wine's natural minerality.

## SERVING

Ideal serving temperature: 10–12°C (50–54°F)

Recommended glass: A white wine tulip or wide-bowled glass to enhance aeration and reveal aromatic nuance.

## AGEING POTENTIAL

2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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## TASTING

On the nose, this wine is expressive, precise, and elegant, with aromas of fresh pear, citrus (lemon, grapefruit), hawthorn blossom, and a subtle mineral note.

On the palate, the attack is direct and vibrant. The wine shows volume and freshness, with a beautiful balance between acidity and texture. The finish is long, saline, and defined by finesse and aromatic persistence.

## FOOD PAIRINGS

With its mineral tension, aromatic purity, and balanced palate, Pouilly-Loché "En Chantone" pairs beautifully with delicate, refined cuisine. It highlights grilled or steamed white fish such as sea bass, bream, or turbot, as well as seared scallops or marinated shrimp. It's also a wonderful match for creamy dishes like mushroom risotto, chicken in white sauce, or light veal stew. Its saline freshness complements firm cow's milk cheeses like Comté and Beaufort, or fresh goat cheese. Served well-chilled, it makes a perfect opening to a meal with briny appetizers, herb-topped toasts, or elegant ceviche.