

**DVP****DOMAINES
ET VINS DE
PROPRIÉTÉ**

DOMAINE THIBERT PÈRE ET FILS

AOP Pouilly-Fuissé**White**

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%

TERROIR

The Pouilly-Fuissé “Les Héritiers” Blanc from Domaine Thibert Père et Fils is an elegant, balanced, and generous expression of southern Burgundian Chardonnay. Sourced from carefully selected terroirs within the heart of the Pouilly-Fuissé appellation, this wine exemplifies the controlled power, aromatic finesse, and fruit purity characteristic of the great white wines of the Mâconnais.

IN THE VINEYARD

Vineyard work is carried out with care, patience, and respect for the terroir. The well-exposed clay-limestone soils promote optimal and consistent ripening of the grapes, while preserving their freshness and expressive aromatic potential.

HARVEST

The grapes are harvested by hand or machine, then carefully sorted upon arrival at the winery to ensure that only the healthiest and most perfectly ripe berries are used in the winemaking process.

WINEMAKING

After a gentle pressing, alcoholic fermentation takes place in stainless steel tanks, with precise temperature control. This method aims to preserve the purity of fruit, aromatic freshness, and overall balance of the wine, resulting in a direct and harmonious style.

AGEING

The wine is aged on fine lees for several months, adding roundness, texture, and complexity without masking its liveliness. No heavy oxidative or intense oak influence is sought; the focus is on naturally showcasing the expression of the Chardonnay and its terroir.

SERVING

Ideal serving temperature: 10–12°C

Serve well chilled in a white wine glass or tulip-shaped glass to allow the full aromatic spectrum to develop.

AGEING POTENTIAL

3 to 5 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DOMAINE THIBERT PÈRE ET FILS

AOP Pouilly-Fuissé
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

On the nose, this wine reveals an expressive and elegant aromatic profile, combining notes of ripe white fruits (pear, peach), candied citrus, and sometimes delicate floral nuances. On the palate, the attack is broad and fresh, followed by a rich, balanced, and aromatic mid-palate. Vibrant acidity and subtle minerality provide beautiful tension, leading to a persistent, harmonious, and refined finish.

FOOD PAIRINGS

With its aromatic richness, mineral freshness, and generous palate, the Pouilly-Fuissé “Les Héritiers” from Domaine Thibert Père et Fils pairs perfectly with elegant and flavorful cuisine. It beautifully accompanies noble fish such as roasted sea bass, lemon-scented turbot, or sole meunière, as well as seared scallops or langoustines. Its roundness also supports white-sauce dishes like chicken in cream sauce, mushroom risotto, or a light veal blanquette.

For cheese pairings, it shines with aged pressed cheeses such as Comté, Beaufort, or a soft goat cheese, and can even open a meal with distinction when served with iodized canapés or warm gougères.