



# DOMAINE THIBERT PÈRE ET FILS

AOP Pouilly-Vinzelles

**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-Vinzelles “Les Longeays” from Domaine Thibert Père et Fils is a refined, pure, and harmonious expression of Burgundian Chardonnay. It comes from the Pouilly-Vinzelles appellation, neighboring Pouilly-Fuissé on the right bank of the Valouse stream in the Mâconnais.

## TERROIR

This climat benefits from well-drained clay-limestone soils, which promote a vibrant aromatic profile, subtle minerality, and beautiful liveliness on the palate.

## IN THE VINEYARD

The vines are cultivated with great care and precision, respecting both the environment and the character of the terroir. Pruning, thinning, and leaf removal are tailored to each parcel to ensure even ripening while maintaining grape health, freshness, and aromatic potential.

## HARVEST

Grapes are harvested either by hand or machine depending on conditions, and rigorously sorted upon arrival at the winery. This meticulous selection ensures clean, ripe fruit ideal for high-quality vinification.

## WINEMAKING

After gentle pressing, alcoholic fermentation takes place primarily in temperature-controlled stainless steel vats. Strict temperature control helps preserve freshness, aromatic finesse, and the pure expression of Chardonnay in a precise and focused style.

## AGEING

The wine is aged on fine lees for several months, contributing to a harmonious texture, delicate roundness, and added complexity while preserving its liveliness. If any oak aging is used, it remains discreet to highlight the fruit and terroir.

## SERVING

Ideal serving temperature: 10–12°C

Recommended glass: White wine or tulip-shaped glass to enhance aromatic expression and mouthfeel.

## AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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## TASTING

The nose is fresh, clean, and expressive, offering notes of white fruits (pear, apple), delicate citrus, and white flowers, all lifted by a fine mineral touch.

On the palate, the attack is crisp and lively. The wine develops a balanced, rounded mouthfeel supported by precise acidity and saline minerality. The finish is persistent, elegant, and harmonious, with a refined fruit-driven aromatic signature.

## FOOD PAIRINGS

Thanks to its precise freshness, subtle minerality, and balanced aromas, Pouilly-Vinzelles “Les Longeays” pairs beautifully with refined and delicate cuisine. It complements steamed or grilled white fish—such as sea bass, sea bream, or sole—as well as pan-seared scallops or marinated shrimp. Its mineral tension makes it a great match for dishes featuring crisp vegetables or white asparagus. It also shines with fresh or mildly aged cheeses (such as soft goat cheese or light tomme), and is a refined companion to aperitifs, especially with shellfish bites, ceviche, or herbed crostini.