



# 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

In southern Burgundy, Domaine Corsin cultivates exceptional vineyard plots in the renowned Pouilly-Fuissé appellation. This Vieilles Vignes cuvée captures the depth and elegance of old-vine Chardonnay grown on the region's finest limestone slopes.

## TERROIR

Sourced from vines over 40 years old, this Pouilly-Fuissé draws its complexity from stony, limestone- and marl-rich soils, with occasional clay pockets. The varied exposures (southeast, south, west) and moderate altitude promote slow, balanced ripening, enhancing richness, freshness, and mineral tension.

## IN THE VINEYARD

Vineyards are managed sustainably, with regular soil work, controlled grass cover, and low yields. The age of the vines ensures a concentrated, terroir-driven expression, full of nuance and character.

## HARVEST

Grapes are hand-harvested at full ripeness, with meticulous sorting in the vineyard. This careful handling preserves the freshness and integrity of the fruit from vine to vat.

## WINEMAKING

After gentle, slow pressing and cold settling, fermentation takes place in stainless steel tanks and oak barrels, with varying proportions depending on the vintage. Partial or full malolactic fermentation may occur, depending on the year, to build roundness and harmony.

## AGEING

Aged 10 to 12 months on fine lees, with or without bâtonnage (lees stirring), the balance between oak and stainless steel helps preserve aromatic clarity, while adding volume, structure, and ageing potential.

## SERVING

Serve at 12–14°C (54–57°F). Young vintages may benefit from decanting. Best enjoyed between 4 and 7 years, with top vintages ageing gracefully for up to 10 years.

## AGEING POTENTIAL

5 to 10 years



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AOP Pouilly-Fuissé  
White

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## TASTING

Brilliant pale golden hue. The nose is refined and layered, with aromas of ripe orchard fruits (quince, pear), white flowers, subtle toasty notes, fresh almond, and a hint of wet stone. On the palate, it is broad and focused, showing both density and precision. The finish is long, mineral, and gastronomic.

## FOOD PAIRINGS

A true gastronomic white wine, perfect alongside:

Roast lobster with lemon butter

Monkfish in cream with warm spices

Sweetbread vol-au-vent with morels

Modern veal blanquette

Artisanal smoked trout

Truffled Brie or aged Chaource

Savory sweet potato tarte Tatin

Or simply, a roast farm chicken with heirloom vegetables