



DOMAINE THIBERT PÈRE ET FILS

AOP Saint-Véran

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%

TERROIR

The Saint-Véran “Champ Rond” Blanc from Domaine Thibert Père et Fils is an elegant and pure expression of southern Burgundian Chardonnay. Sourced from a well-exposed parcel within the Saint-Véran appellation, this wine embodies the freshness, aromatic finesse and balance characteristic of the Mâconnais’ great white wines, presented in a harmonious, flavorful and expressive style.

IN THE VINEYARD

The grapes are harvested either by hand or mechanically, then carefully sorted on arrival at the winery to ensure that only high-quality berries are selected for vinification.

HARVEST

The grapes are harvested either manually or mechanically, then meticulously sorted upon arrival at the winery to ensure only the highest-quality berries are used in the winemaking process.

WINEMAKING

After a gentle pressing, alcoholic fermentation takes place in stainless steel tanks, with precise temperature management to preserve the purity of fruit, aromatic freshness and overall balance of the wine in a clean, crystalline style.

AGEING

The wine is aged on fine lees for several months, adding texture and harmony without diminishing its liveliness or aromatic delicacy. No pronounced oak ageing is sought, allowing the fruit character to fully express itself.

SERVING

Ideal serving temperature: 10–12°C

Serve well chilled in a white wine or tulip-shaped glass to fully enjoy its freshness and aromatic clarity.

AGEING POTENTIAL

3 to 5 years

TASTING

On the nose, this Saint-Véran unfolds a clean and expressive aromatic profile, blending notes of ripe white fruits (pear, apple) with fresh citrus and sometimes delicate white floral touches.

On the palate, the attack is fresh and direct, followed by a balanced, fruit-driven mid-palate. The combination of lively acidity, delicate minerality and pure fruit leads to a clean, persistent and elegant finish.

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 Saint-Véran
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

FOOD PAIRINGS

With its crisp freshness, precise fruit and subtle minerality, the Saint-Véran "Champ Rond" from Domaine Thibert Père et Fils naturally pairs with light, refined seasonal cuisine. It beautifully complements fresh starters such as sea bream carpaccio with citrus, herb-seasoned shrimp salad, or fresh cheese toasts with herbs. Its liveliness highlights the delicacy of grilled or steamed white fish (sea bass, sole, cod) and shellfish like oysters, whelks or shrimp. On the vegetarian side, it enhances white asparagus, lemon-dressed tabbouleh or crunchy seasonal vegetables. Finally, served well chilled, it also makes an excellent aperitif wine, or a companion to young, fresh cheeses such as mild goat cheese or soft tomme.