Wijnfiche

Domaine Thibert - Les Héritiers | Pouilly-Fuissé France (BOURGOGNE MACONNAIS) — 2022

Domain

Dom. Thibert

Domaine Thibert is based in Fuissé, in the heart of the Mâconnais, close to the iconic Roches de Solutré and Vergisson. The family estate was founded in 1967 by Andrée and René Thibert with just 2.5 hectares of vines. Today, the estate covers more than 22 hectares across several Mâconnais appellations, including Pouilly-Fuissé, Pouilly-Vinzelles and Saint-Véran. Christophe and Sandrine Thibert continue the family tradition, with a strong focus on soil health and sustainable viticulture. They farm organically and ecologically, without certification. Some wines are bottled according to the lunar calendar, with minimal filtration.

Vinification

The grapes come from 25 sun-exposed parcels within the commune of Fuissé, representing a great diversity of terroirs. The vineyards are planted on a mix of clay-limestone marl, calcareous soils, granite, tuff and schist. The vines have an average age of 60 years. The wine is aged for 20 months on its fine lees, with 25% aged in wooden barrels for 10 months and the remainder in stainless steel tanks. The wine undergoes minimal filtration and is bottled according to the lunar calendar, in line with biodynamic principles.

Year specific information

Houder van het certificaat 'Viticulture Durable' en 'Haute Valeur Environnementable'
Guide Hachette des Vins 2021: 3 sterren.

Taste

The nose reveals refined aromas of ripe peach, lemon zest and aromatic citrus, complemented by subtle mineral notes and a delicate touch of oak. On the palate, the wine is full, taut and powerful, with a broad attack, lively acidity and a beautiful saline tension. The ripe fruit is elegantly supported by the oak, while the wine remains both creamy and refreshing. With some bottle age, more pronounced mineral notes emerge. The finish is long, complex and distinctly Burgundian.

Food pairing

Sweetbread | Scallops | Fish - Baked in butter | Risotto with mushrooms

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Sustainable/HVE
Storage (years): + 7-10
Serving temperature: 9-10 °C
Taste profile: Complex with oak

