Wijnfiche

Domaine Thibert - Les Longeays | Pouilly-Vinzelles France (BOURGOGNE MACONNAIS) — 2021

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

De druiven worden als volledige trossen geperst, gevolgd door een koude statische klaring. De wijn rijpt gedurende 23 maanden, waarvan ongeveer 30% gedurende 10 maanden in fijnkorrelige Franse eikenhouten vaten. Hij wordt ongefilterd gebotteld volgens de maankalender om zijn puurheid en terroirexpressie maximaal te behouden.

Taste

Les Longeays 2021 is an elegant and refined Chardonnay from an outstanding terroir in Pouilly-Vinzelles. It reveals aromas of white flowers, citrus, ripe stone fruit, toasted hazelnuts and subtle oak. The palate is rich yet precise, combining vibrant freshness, silky texture and a long, mineral-driven finish. A complex wine with excellent ageing potential.

Food pairing

Sweetbread | Fish - turbot | Langoustine | Fish - sole

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 10-12 °C
Taste profile: Complex with oak

