Wijnfiche

Domaine Thibert | Mâcon-Verzé 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

This vineyard, located in the village of Verzé, enjoys a gently sloping, well-drained site. The soil consists of dark brown earth over limestone-rich white Jurassic limestone.

Vinification and ageing: 10% of the wine is matured in oak barrels and 90% in stainless steel tanks for a total period of 9 to 11 months. The wine undergoes only light filtration before bottling.

Taste

Pale yellow colour. A refined wine with aromas of ripe citrus fruit and fresh orchard fruit. The palate is rich and rounded, beautifully balanced by a delicate mineral structure.

Food pairing

Salde of artichoke | Cheese - goatcheese, Crottin de Chavignol | Fish - grilled | Escargots | Aperitif

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 8-10 °C
Taste profile: Round smooth

