

CORDIER
DOMAINE

LOCATION:

France > Burgundy
> Mâconnais > Viré-Clessé

VARIETY:

Chardonnay

WINEMAKER:

Christophe Cordier



SCIENCE

ABV: 13.5%

SUGARS: 2 g/L

TOTAL SO₂: < 70 ppm

TOTAL ACIDITY: 4 g/L

Domaine Cordier Viré-Clessé “Vieilles Vignes”

EXPERIENCE

NAME: Viré-Clessé, is a commune named after these two respected villages in the Mâconnais. Vieilles Vignes means, old vines.

CHARACTER: A bone-dry wine with beautiful fruits and flowers, like apple blossom, acacia and honeysuckle. The palate is balanced with a fine line of acidity and flavors of quince and mango lining the rich but laser focused finish.

ENJOY WITH: Lobster anyone? Great with shellfish, white meats, pasta with white sauces and savory pastries.

BEST RESULTS: Serve at 50-55° F, a short decant or allow 30 minutes to breathe, serve in a large Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Whole clusters pressed slowly with pneumatic press, must moved to large wooden vats by gravity with native yeast fermentation.

ELEVAGE: 12 months in large foudre and 350 liter barrels followed by 6 months in steel with lees and occasional batonnage throughout.

FINING & FILTERING: No fining, and very light filtering, bottled by gravity.

SULFUR: Sulfur only added at bottling.

SOURCE

FARMING: Practicing organic with biodynamic principles, a few examples of the high standards are; very short pruning, meticulous de-budding, manual thinning of the leaves, respect and preservation for soil life and biodiversity.

LAND: 1 hectare of different tiny parcels around 800 ft. a.s.l. with south and east facing slopes of clay and limestone.

VINE: Short guyot trained in an arc to help delay budding (en arcure), vines are an average of 40 years old.

HARVEST AND PRODUCTION: Hand harvested, 420 cases produced.

