

CORDIER
DOMAINE

LOCATION:

France > Burgundy > Mâconnais
> Fuissé & Vergisson

VARIETY:

Chardonnay

WINEMAKER:

Christophe Cordier



SCIENCE

ABV: 13.5%

SUGARS: 2 g/L

TOTAL SO₂: < 70 ppm

TOTAL ACIDITY: 4 g/L

Domaine Cordier Pouilly-Fuissé “Vieilles Vignes”

EXPERIENCE

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

CHARACTER: Fruit flavors of Meyer lemon, nectarine and orchard fruits. On the palate a chalky minerality with delicate oak and butter notes balanced by a vivacious energy and freshness.

ENJOY WITH: Creamy sauces like hollandaise or béarnaise. Smoked salmon, white meats, seafood, and hard rich cheeses like Manchego.

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: Depending on the vintage, 8-12 months in a combination of large foudre and 350-liter barrels with the lees and occasional batonnage, followed by 4-6 months in steel tanks for natural settling.

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: 4 hectares of different parcels between 800 and 1100 ft. a.s.l. with an east facing slope of clay and limestone.

VINE: Short guyot trained in an arc to help delay budding (en arcure), vines are more than 70 years old.

HARVEST AND PRODUCTION: Hand harvested, 1,300 cases produced.

