



LOCATION:

France > Burgundy > Mâconnais
> Milly-Lamartine > "Clos du Four"

VARIETY:

Chardonnay

WINEMAKER:

Christophe Cordier



SCIENCE

ABV: 13.5%

SUGARS: 2 g/l

TOTAL SO₂: < 70 ppm

TOTAL ACIDITY: 4 g/l

Domaine Cordier Milly-Lamartine "Clos du Four"

EXPERIENCE

NAME: Just north of Pouilly-Fuissé is the town of Milly-Lamartine and the Lieu-Dit "Clos du Four" enclosed with stone walls.

CHARACTER: Floral aromas express honeysuckle and spice with structured lemon curd, stone and orchard fruits. The palate is lush and round with hints of oak and vanilla in the expressive finish.

ENJOY WITH: Chardonnay pairs well with fennel and cauliflower. Serve with white meats, seafood, and hard rich cheeses like aged cheddar.

BEST RESULTS: Serve at 50-55° F, a short decant or allow 30 minutes to breath, 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: 15 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: 2.8 hectare vineyard at 1200 ft.a.s.l. on an east facing slope with limestone and clay.

VINE: Short guyot trained in an arc to help delay budding (en arcure), vines are more than 60 years old.

HARVEST AND PRODUCTION: Hand harvested, 900 cases produced.

