

CORDIER

DOMAINE

LOCATION:

France > Burgundy
> Mâconnais > Leynes

VARIETY:

Chardonnay

WINEMAKER:

Christophe Cordier



SCIENCE

ABV: 13.5%

SUGARS: 2 g/L

TOTAL SO₂: < 70 ppm

TOTAL ACIDITY: 4 g/L

Domaine Cordier Bourgogne Blanc “Jean de la Vigne”

EXPERIENCE

NAME: “Jean de la Vigne” translates directly as “John of the Vine.”

CHARACTER: Fruit flavors of peach, cherry plum, orange zest, and Mediterranean herbs. With a dusty minerality, the palate is finely structured with a youthful fruit sensation and a lengthy finish.

ENJOY WITH: Chardonnay is great with many foods because of the full body and texture. Serve with white meats, fish in butter sauces, shellfish, and hard rich cheeses like Asiago.

BEST RESULTS: Serve at 50-55° F, allow 15-20 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 wooden vats on the lees with occasional batonnage.

FINING & FILTERING: No filtration, 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: 3.6 hectares at 800 ft. a.s.l on a south facing slope, schist and flint soils.

VINE: Some of the younger vines of the Cordier estate (20+ years). Short guyot trained in an arc to help delay budding (en arcure).

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

