



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

“Jean de la Vigne” Bourgogne Blanc

EXPERIENCE

NAME: “Jean de la Vigne” is named after Christophe’s son. He bought this vineyard and planted it around the birth of his son, Jean.

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 rich texture. Serve with white meats, fish in butter sauce, shellfish, and hard rich cheeses like Asiago.

BEST RESULTS: Serve at 50-55° F in a large Burgundy glass, allow 15-30 minutes to breathe.

EXPRESSION

FERMENTATION & EXTRACTION: Each parcel is processed separately, with whole clusters in a small pneumatic press. The must is moved to large open-top wooden vats by gravity and fermented with the native yeast.

ELEVAGE: Aged 6-9 months in large wooden vats, 1000+ liters, on the lees with limited batonnage. At the end, the wine is racked only once, and allowed to rest in steel tank for 4 months and naturally settled before bottling. Limited racking maintains the structure of the wine.

FINING & FILTERING: Bottled directly from the lees with no fining, and very light filtering, bottled by gravity. Vegan.

SULFUR: Small amounts of sulfur added at crush, after Malo, and at bottling. Under the Demeter limit of 90 ppm.

SOURCE

FARMING: Organic, with Demeter biodynamic certification pending final inspection, December 2023. Christophe makes the biodynamic sprays himself with trapped rainwater. Without tractors, they use horses and a motorized tiller for vineyard work to limit soil impact. Biodynamic herbal treatments are sprayed by hand on 14 of the 32 hectares. Minimal soil disturbance, with absolute preservation for the biodiversity above and below the soil.

LAND: This is a special 3.6 hectare vineyard at 1000-1200 feet in elevation. On a south facing slope, above the village of Fuissé, the top soil is thin and rocky with rare elements of schist and flint. Like the Hautes-Côtes de Beaune, this less prestigious area at the top of the hill is getting more attention for the freshness it can provide.

VINE: Some of the younger vines of the Cordier estate, 20+ years old. Short guyot trained in an arc to help delay budding (en arcure). Without cutting the terminal bud at the tip of the shoot, this stem is braided into the canopy allowing the plant to better maintain its resources. The meticulous pruning, de-budding, and manual thinning of the leaves is very labor intensive.

HARVEST AND PRODUCTION: Hand-harvested; 1,200 cases produced.

