

**CORDIER**  
DOMAINE

**LOCATION:**

France > Burgundy  
> Mâconnais > Fuissé > Les Vignes  
Blanches 1er Cru

**VARIETY:**

Chardonnay

**WINEMAKER:**

Christophe Cordier



# Les Vignes Blanches Pouilly-Fuissé 1er Cru

## EXPERIENCE

**NAME:** The region of Pouilly-Fuissé established 22 Premier Cru sites in 2020. Before the 20th century, Pouilly-Fuissé was one of the top three locations for Chardonnay with Meursault and Montrachet. Cordier's Les Vignes Blanches sits directly above and west of the village of Fuissé, high up on the steepest part of the east facing slope.

**CHARACTER:** The aromatics and fruit on this wine are delivered with finesse. Elegant citrus and orchard fruits are vibrant, and the energetic pallet is medium-full, with notes of hazelnut. The finish is long with good acidity that will maintain structure for years to come.

**ENJOY WITH:** A textured wine with acidity, perfect for white meats, savory soufflés, vol-au-vent, boudin blanc, and seafood in a white wine butter sauce. Good on its own or with salty snacks.

**BEST RESULTS:** Serve at 50-55° F with a delicate decant or allow an hour to breathe before serving in a large Burgundy glass.

## EXPRESSION

**FERMENTATION & EXTRACTION:** The tiny parcels are vinified separately, with whole clusters in a small pneumatic press. The must is moved to neutral, open-top wooden vats by gravity and fermented with the native yeast.

**ELEVAGE:** Depending on the vintage, an average of 12-16 months in 350 and 500-liter barrels (20% new in bountiful vintages) 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 applied to the estate vineyards and half are sprayed by hand using a copper backpack. Minimal soil disturbance with absolute preservation for the biodiversity above and below the soil.

**LAND:** 7 small parcels, the oldest is 80+ years old and the youngest is 35+ years, combined for 1.8 hectares. Between 1000-1200 feet on a steep, east facing slope the soils are fossiliferous limestone and calcareous clay.

**VINE:** Old vines in short Guyot, trained in an arc to help delay budding (en arcure). Plowed by horse and pruned 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; less than 800 cases produced.

