

Bourgogne blanc

"JEAN DE LA VIGNE"

Appellation Bourgogne Blanc

Cuvée Jean de la Vigne

Village Leynes

Grape variety Chardonnay

Surface area 3,58 ha

Soil Blue Schist

Exposure South

Age of vines 15 years old

Yield 45 hl/ha



Vineyard work

The pruning used is the Guyot pruning. The vine is bent in arcure of Mâconnais with a severe disbudding.

The grapes are harvested by hand at the right maturity.



Vinification

Gentle pressing of whole grapes and gravity-fed into barrels. Natural fermentation.

The wine is aged for 12 months in wooden vats with stirring followed by 4 months in oak barrels. All on the lees of origin.



Bottling

No fining with a very light filtration. The bottling is done by us only by gravity and without filtration.

The production is about 12 000 bottles for this wine.



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