

Mâcon Milly Lamartine

"CLOS DU FOUR"

Appellation Mâcon Milly Lamartine

Cuvée "Clos du Four

(2 owners only !)

Village Milly Lamartine

Grape varieties Chardonnay

Surface 1.2 ha

Soil Clay and limestone

Exposure East

Age 70 years old

Yields 40 hl/ha



Vineyard work

The pruning used is a short Guyot with 5 buds. The vine is bent in arcure of Mâconnais with a severe disbudding.

The grapes are harvested by hand at the right maturity.



Vinification

The pressing is gentle with whole grapes.

The juice is put in barrels by gravity and natural fermentation is carried out. The wine is aged for 12 months in new truncated wooden vats with integrated stirring and 6 months in oak tuns. The whole on total lees of origin.



Bottling

No fining with a very light filtration. The bottling is done by us only by gravity.

The production is about 6 200 bottles for this wine.



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