

# Mâcon

## "CLOS DE LA MAISON"

*Appellation* Mâcon  
*Cuvée* Clos de la maison  
*Village* Fuissé  
*Grape variety* Chardonnay  
*Surface area* 1,10 ha  
*Soil* Claye with Loess  
*Exposure* East  
*Age of vines* 45-50 years old  
*Yield* 40 hl/ha



### Vineyard work

The pruning used is in short Guyot with 5 buds. The vine is bent in arcure of Mâconnais with a severe disbudding. The grapes are harvested by hand at maturity.



### Vinification

Pressing of the whole grapes with a soft pressing and putting in barrels by gravity. The wine is aged in 350L barrels and 6 months in oak tuns. 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 9500 bottles for this wine.



FAMILLE CORDIER

**Christophe Cordier**  
3 Les Molards 71960 FUISSE

03 85 35 62 89  
[contact@domainecordier.com](mailto:contact@domainecordier.com)  
[www.domainecordier.com](http://www.domainecordier.com)