

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.



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