

Mâcon Fuissé

Appellation Mâcon Fuissé

Village Fuissé

Grape variety Chardonnay

Surface area 1,55 ha

Soil Clayey with Loess

Exposure East

Age of vines 30 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 10 000 bottles for this wine.



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