

# Mâcon Loché

*Appellation* Mâcon Loché  
*Village* Loché  
*Grape variety* Chardonnay  
*Surface area* 1 ha  
*Soil* Clay and limestone  
*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 10 000 bottles for this wine.



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