

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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