

Pouilly Fuissé

"FINE JOSÉPHINE"

Appellation Pouilly-Fuissé
Cuvée Fine Joséphine
Village Fuissé - Ménétrières
Grape variety Chardonnay
Surface area 0,24 ha
Soil White limestone, little clay
Exposure East
Age of vines 90 years old
Yield 20 hl/ha



Vineyard work

The pruning used is the short Guyot (7 eyes). The vine is bent in arcure of Mâconnais with a severe disbudding. The grapes are harvested by hand at high maturity and milleranded..



Vinification

The pressing is gentle with whole grapes. The juices are put in barrels by gravity and natural fermentations are made. The wine is aged for 18 months in 500L barrels. All on the lees of origin.



Bottling

No fining with and no filtration. The bottling is done by us only by gravity. The production is about 600 bottles for this wine.



FAMILLE CORDIER

Christophe Cordier
3 Les Molards 71960 FUISSE

03 85 35 62 89
contact@domainecordier.com
www.domainecordier.com