

Pouilly Fuissé

"JEAN GUSTAVE"

Appellation Pouilly-Fuissé

Cuvée Jean Gustave

Village Fuissé - Vers Cras

Grape variety Chardonnay

Surface area 0,40 ha

Soil White limestone, little clay

Exposure East

Age of vines 85 years old

Yield 10 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 the right maturity.



Vinification

The pressing is gentle with whole grapes.

The juices are put in barrels by gravity without settling and natural fermentations are carried out during 2 months on total lees of origin and in 228L barrels.



Bottling

No fining with and no filtration. The bottling is done by us only by gravity.

The production is about 530 bottles for this wine.



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