

# Pouilly Fuissé

## "JULIETTE LA GRANDE"

*Appellation* Pouilly-Fuissé

*Cuvée* Juliette la Grande

*Village* Fuissé - The White Vines

*Grape variety* Chardonnay

*Surface area* 0,24 ha

*Soil* Clay-limestone / white marl

*Exposure* East

*Age of vines* 80 years old

*Yield* 8 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.



### Vinification

The pressing is gentle with whole grapes.

The juice is put in barrels by gravity and natural fermentation is carried out. The wine is aged for 12 months in 350L barrels and 12 months in stainless steel tanks. The whole on total lees of origin.



### Bottling

No fining with a very light filtration. The bottling is done by us only by gravity.

The production is about 250 bottles for this wine.



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