

# Pouilly Fuissé

## "VIEILLES VIGNES"

*Appellation* Pouilly-Fuissé  
*Cuvée* Vieilles Vignes  
*Village* Fuissé and Vergisson  
*Grape variety* Chardonnay  
*Surface area* 7 ha  
*Soil* Clay and limestone  
*Exposure* East  
*Age of vines* 60 years old  
*Yield* 40 hl/ha



### Vineyard work

Guyot pruning is used. The vines are bent into the Mâconnais arch with severe disbudding.  
The grapes are harvested by hand when they are fully ripe.



### 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 6 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 10 600 bottles for this wine.



FAMILLE CORDIER

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