

Pouilly Fuissé

1^{ER} CRU

Appellation Pouilly-Fuissé
Village Various terroir
Grape variety Chardonnay



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 into 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. All of this is done on the original lees.



Bottling

No fining with very light filtration. The bottling is done by us only by gravity.
The production is about 30 000 bottles for this wine.



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