

Pouilly Fuissé

1ER CRU "LES MÉNÉTRIÈRES"

Appellation Pouilly Fuissé

Cuvée Les Ménétrières

Village Fuissé

Grape variety Chardonnay

Surface area 0.42ha



Vineyard work

The pruning used is a short Guyot with 5 buds. The vines are bent in the Mâconnais style 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 8 months in stainless steel tanks. All of this is done on the original lees.



Bottling

The wine is not fined and is very lightly filtered. The bottling is done by us only by gravity.

The production is about 2,600 bottles for this wine.



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