

# Pouilly Fuissé

## 1ER CRU "LES REISSES"

*Appellation* Pouilly Fuissé

*Cuvée* Les Reisses

*Village* Fuissé

*Grape variety* Chardonnay

*Surface area* 0.32ha

*Parcel* 1



### 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.



### Vinifications

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 500L barrels and 8 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 2,600 bottles for this wine.



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