

Pouilly Fuissé

1ER CRU

"LES VIGNES BLANCHES"

Appellation Pouilly Fuissé
Cuvée Vignes Blanches
Village Fuissé
Grape variety Chardonnay
Surface area 1.80 ha
Soil Clay-limestone and white marl
Exposure East
Age of vines from 80 to 35 years old
Yield 20 hl/ha
Parcel 7



Vineyard work

The pruning used is a short Guyot with 5 buds. The vine is bent in arcure of Mâconnais with a severe disbudding. The grapes are harvested by hand at the right maturity.



Vinifications

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 8 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 2 600 bottles for this wine.



FAMILLE CORDIER

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