

# 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.



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