

Pouilly Fuissé

1 ER CRU

"VERS CRAS"

Appellation Pouilly-Fuissé

Cuvée Vers Cras

Village Fuissé

Grape variety Chardonnay

Surface area 0,89 ha

Soil White limestone

Exposure East

Age of vines 85 years old

Yield 20 hl/ha

Parcel 4



Vineyard work

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



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 500L 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 1260 bottles for this wine.



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