

Pouilly Loché

Appellation Pouilly Loché

Village Loché

Grape variety Chardonnay

Surface area 0,45 ha

Soil Blue Schist

Exposure East

Age of vines 40 years old

Yield 35 hl/ha



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.



Vinification

The pressing is gentle with whole grapes.

The juices are put in barrels by gravity and natural fermentations are made. The wine is aged for 18 months in 350L oak barrels. 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 1 500 bottles for this wine.



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