

# Saint Véran

"CLOS À LA CÔTE"

*Appellation* Saint Véran  
*Cuvée* Clos à la Côte  
*Village* Chasselas  
*Grape variety* Chardonnay  
*Surface area* 0.37 ha  
*Soil* Clay and limestone with iron oxide  
*Exposure* South  
*Age of vines* 30 years old  
*Yield* 30 hl/ha



## Vineyard work

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



## Vinification

Pressing of the whole grapes with a soft pressing and putting in barrels by gravity.

The wine is aged for 12 months in 350L barrels and 6 months in stainless steel tanks. All on the lees of origin.



## Bottling

No fining with a very light filtration. The bottling is done by us only by gravity and without filtration.

The production is about 1200 bottles for this wine.



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