

# Saint Véran

## "LES CRAIS"

*Appellation* Saint Véran

*Cuvée* "Les Crais"

*Village* Chasselas

*Grape variety* Chardonnay

*Surface area* 0,21 ha

*Soil* Clay and limestone with iron oxyde

*Exposure* South

*Age of vines* 40 - 50 years old

*Yield* 30 hl/ha



### 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.



### 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 12 months in 350L barrels and 6 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.



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