

Viré Clessé

"VIEILLES VIGNES"

Appellation Viré Clessé

Cuvée Vieilles Vignes

Village Various terroirs

Grape variety Chardonnay

Surface area 0.80 ha

Soil Clay and Limestone

Exposure East

Age of vines +60 years old

Yield 40 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

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.

The production is about 6 000 bottles for this wine.



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