



FAMILLE CORDIER

AOP Pouilly-Fuissé
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Carrying forward the heritage of multiple estates in southern Burgundy, the Cordier Family exemplifies Burgundian excellence. With a blend of tradition and innovation, they produce Chardonnay wines that are pure, elegant, and terroir-driven. Focusing on prestigious appellations like Pouilly-Fuissé, Saint-Véran, and Mâcon, they practice sustainable farming with meticulous manual harvesting. The wines are vinified with care, often aged in oak barrels to bring texture and complexity. These are bright, balanced whites with citrus and white fruit aromas, vibrant minerality, and a refined mouthfeel a signature style that has become a benchmark in the region.

VARIETAL

Chardonnay 100%

LOCATION

Sourced from the finest terroirs of Fuissé, particularly around Pouilly and Menètrières, this wine reflects the geological richness of the Mâconnais region.

TERROIR

The clay-limestone soils and the optimal exposure of the plots allow for a pure and complex expression of Chardonnay.

IN THE VINEYARD

Farming method: Respect for the soil and natural cycles, with a precise, plot-by-plot approach.

HARVEST

Harvesting: Hand-picked to preserve the integrity of the grapes.

WINEMAKING

Vinification: No fining, with only a very light filtration.

AGEING

Ageing: 12 months on full lees in 5-year-old oak barrels, striking a balance between freshness and complexity.

SERVING

12 to 14°C

AGEING POTENTIAL

5 to 10 years

TASTING

The wine displays a beautiful golden color with green highlights, reflecting its youth and freshness. The nose is vibrant, fresh, and powerful, revealing a slight reduction upon opening that quickly gives way to a complex aromatic profile. On the palate, the attack is broad and generous, bursting with flavors of white fruits, delicate floral notes, and a marked minerality. The finish is long and elegant, offering finesse and balance throughout the tasting experience.

FOOD PAIRINGS

Perfect Pairings: Seafood (oysters, scallops), Grilled or sauced fish, Creamy poultry dishes, Cheese soufflé, Cooked pressed cheeses (Comté, Beaufort).

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.