



# CHRISTOPHE CORDIER

AOP Saint-Véran  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

A key figure in the Mâconnais, Christophe Cordier has transformed the image of Chardonnay in southern Burgundy. At the helm of a family estate, he has forged a precise and elegant style that celebrates purity and minerality. Working exceptional terroirs in Pouilly-Fuissé, Saint-Véran, and Viré-Clessé, Cordier practices sustainable viticulture with great care for the soil. Manual harvesting ensures optimal grape quality. In the cellar, vinification in oak barrels and prolonged lees aging yield wines of remarkable complexity and depth. His cuvées are marked by stone fruit, citrus, and mineral energy a true ambassador for great southern Chardonnays.

## VARIETAL

Chardonnay 100%

## TERROIR

Clay-limestone soil.

## IN THE VINEYARD

Guyot pruning is used, with traditional Mâconnais-style arched cane training and strict debudding.

## HARVEST

Grapes are hand-picked at optimal ripeness.

## WINEMAKING

Gentle pressing of whole clusters. The juice is transferred by gravity into barrels and undergoes natural fermentation.

## AGEING

Aged for 18 months in oak barrels, 10 to 15% of which are new.

## SERVING

Serving Temperature: 10 to 12°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

Bright pale gold robe. A ripe and fresh nose with almond notes and mineral chalky hints. On the palate, the attack is rich and fruity, with great purity and perfect balance.

## FOOD PAIRINGS

Its richness makes it a great match for bold dishes such as andouillette with mustard sauce, white meats, fine fish, and of course, a platter of Burgundy cheeses.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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