



AOP Mâcon

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

FAMILLE CORDIER

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

Village of Fuissé. Surface area: 1.55 hectares. East-facing exposure.
Age of vines: 30 years old

TERROIR

Clay soils with loess.

IN THE VINEYARD

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

HARVEST

Hand-harvested.

WINEMAKING

Whole-cluster pressing with a gentle press, and gravity-fed transfer to barrels.

AGEING

Aged in 350L oak barrels followed by 6 months in large oak vats (foudres), all on original lees.

SERVING

Serving Temperature: 10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

Intense notes of peach and apricot, with buttery and floral hints, enhanced by citrus tones and a wet stone minerality.

FOOD PAIRINGS

A perfect match with fish in beurre blanc sauce.

PRODUCTION VOLUME

10 000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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