

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

CHRISTOPHE CORDIER

AOP Mâcon
White

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

Christophe Cordier cultivates his vines within a long-established family estate in the Mâconnais, fully committed to organic and biodynamic viticulture since 2018, with certification achieved in 2024. The Aux Bois d'Allier cuvée captures the essence of the Mâcon terroir with finesse: limestone and marl soils, ideal sun exposure, and controlled yields all contribute to a vibrant, precise expression of Chardonnay.

IN THE VINEYARD

The vines are trained using short Guyot pruning with five buds, incorporating the traditional Mâconnais arc training system and rigorous bud thinning to concentrate grape quality.

HARVEST

The grapes are harvested entirely by hand, ensuring optimal bunch selection and fruit integrity.

WINEMAKING

The wine is produced through a gentle whole-cluster pressing, preserving freshness and aromatics.

AGEING

It is then aged for 6 months on its original lees in a combination of 350-liter oak barrels and large oak foudres, enhancing complexity and mouthfeel without compromising the wine's purity.

SERVING

Serve at 10–12°C (50–54°F) to reveal the wine's full freshness, fruit purity, and to gently soften its subtle oak notes.

AGEING POTENTIAL

3 to 5 years

TASTING

The Mâcon Aux Bois d'Allier presents a refined and complex aromatic profile: notes of citrus and fresh fruit lifted by subtle hints of oak. On the palate, it is generous and alluring, with a slight buttery texture balanced by saline acidity and fine elegance.

VISUAL APPEARANCE

Bright pale gold with greenish tints, crystalline clarity.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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AT NOSE

Fresh citrus, orchard fruit, light toasty notes, and floral hints.

ON THE PALATE

Ample, slightly creamy, with mineral tension and a long, refined finish.

FOOD PAIRINGS

Balanced and aromatic, this Mâcon pairs beautifully with seafood (shellfish, langoustines), subtly seasoned grilled fish, delicate poultry dishes, or a creamy mushroom risotto. Its freshness and volume on the palate make it a refined, versatile partner for elegant yet understated cuisine.

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