



# CHRISTOPHE CORDIER

AOC Pouilly-Fuissé  
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%

## LOCATION

Located in the communes of Fuissé and Vergisson. Total vineyard area: 7 hectares. East-facing exposure.

Age of vines: 60 years old

## 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, followed by natural fermentation.

## AGEING

Aged for 12 months in barrels, then 6 months in large oak vats (foudres) on full lees.

## SERVING

Serving Temperature: 10 to 12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Pale golden robe. Fresh aromas of white-fleshed fruits. The palate is broad and generous, with ripe fruit and vibrant freshness. This cuvée is perfectly balanced, wrapped in superb minerality, showing refinement and impressive persistence.

## FOOD PAIRINGS

Pairs beautifully with salmon terrine, poultry in cream and mushrooms, or rabbit with mustard sauce.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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