

**CORDIER**  
DOMAINE

**LOCATION:**

France > Burgundy > Mâconnais  
> Fuissé > Les Reisses 1er Cru

**VARIETY:**

Chardonnay

**WINEMAKER:**

Christophe Cordier



# Les Reisses Pouilly-Fuissé 1er Cru

## EXPERIENCE

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**NAME:** The region of Pouilly-Fuissé established 22 Premier Cru sites in 2020. Before the 20th century Pouilly-Fuissé was considered one of the top three locations for Chardonnay with Meursault and Montrachet. Cordier's Les Reisses parcel sites just to the north of Ménétrières with the same east-facing slope but on denser rockier soils.

**CHARACTER:** With brighter citrus notes than Ménétrières, there is lush lemon and slight lime notes. Orchard fruits balance perfectly with layers of minerality and white mushroom. The weight on the pallet is full but fresh with delicate oak and cream notes. The finish is long with a balance of acidity and a weight that lingers.

**ENJOY WITH:** A full bodied white, great with creamy sauces and all seafood but highly recommend with scallops. A versatile wine with cutting acidity for creamy dishes, cheeses, and white meats like pork or chicken.

**BEST RESULTS:** Serve at 50-55° F with a delicate decant or allow an hour to breathe before serving in a large Burgundy glass.

## EXPRESSION

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**FERMENTATION & EXTRACTION:** The one parcel is vinified, whole cluster, using a small pneumatic press. The must is moved to neutral wooden vats by gravity and fermented with the native yeast.

**ELEVAGE:** Depending on the vintage, an average of 12-16 months in 400-500 liter barrels (20% new in bountiful vintages) on the lees with limited batonnage. At the end, the wine is racked only once, and allowed to rest in steel tank for 4 months and naturally settled before bottling. Limited racking maintains the structure of the wine.

**FINING & FILTERING:** Bottled directly from the lees with no fining, and very light filtering, bottled by gravity. Vegan.

**SULFUR:** Small amounts of sulfur added at crush, after Malo, and at bottling. Under the Demeter limit of 90 ppm.

## SOURCE

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**FARMING:** Organic, with Demeter biodynamic certification pending final inspection, December 2023. Christophe makes the biodynamic sprays himself with trapped rainwater. Without tractors, they use horses and a motorized tiller for vineyard work to limit soil impact. Biodynamic herbal treatments are applied to the estate vineyards and half are sprayed by hand using a copper backpack. Minimal soil disturbance with absolute preservation for the biodiversity above and below the soil.

**LAND:** 1 parcel, 0.32 hectares between 900-1100 feet, with an east facing slope with a strong wind influence and soils so rocky they can't use the horse drawn plow. They use the motorized tiller.

**VINE:** Old vines in short guyot with 5 buds, trained in an arc to help delay budding (en arcure), Without cutting the terminal bud at the tip of the shoot, this stem is braided into the canopy allowing the plant to better maintain its resources. The meticulous pruning, de-budding, and manual thinning of the leaves is very labor intensive.

**HARVEST AND PRODUCTION:** Hand-harvested; less than 300 cases produced in an average year. 100 cases in 2021.

