



**Location:**

France

**Region:**

Burgundy > Mâconnais > Fuissé

**Estate owner:**

Christophe Cordier

**Winemakers:**

Christophe Cordier

**Vineyards:**

Biodynamic farming without tractors on 30 hectares, Demeter certification expected in 2024.

**Year founded:**

1930

**Home link:**

<http://www.domainecordier.com/en/>

**Production:**

Average yearly production, about 15,000 cases of 30 different cuvees.

**“Jean de la Vigne” Bourgogne Blanc:**  
1,200 cases

**“En Faux” Saint-Véran:** 500 cases

**Cordier Viré-Clessé “Vieilles Vignes”:**  
420 cases

**Pouilly-Fuissé “Vieilles Vigne”:** 1,300 cases

**Les Vignes Blanches Pouilly-Fuissé 1er Cru:**  
600 cases

**Les Reisses Pouilly-Fuissé 1er Cru:** 300 cases

**Les Ménétrières Pouilly-Fuissé 1er Cru:**  
400 cases

There are many factors that attribute to the quality of the Cordier estate; intense dedication to viticulture, meticulous old-vine parcels acquired over decades, and parcel-specific natural vinifications that capture the intricacies of terroir through the transparency of Chardonnay.

Christophe’s father, Roger, established the Domaine in 1930 with just 5 hectares. Slowly, he established the domain with parcels from the best terroir. Christophe took over the estate in 1987 and brought a revolution to the vineyards and the winery. He introduced horse-drawn plows to remove heavy machinery from the vineyards, added organic and biodynamic treatments, and implemented a progressive approach to pruning. Christophe has experimented with many labor-intensive techniques and prefers to do things by hand, minimizing the mechanical impact. Leading his team by example, Christophe works around the clock with rigor and precision in all tasks, great and small. Immersed in both farming and winemaking from a very young age, he is now recognized as one of the greatest producers in the Mâconnais.

To understand the great depth and complexity of these wines, one must first understand the terroir that Cordier works with. Lying on a foundation of fossiliferous limestone identical to those found further north in the Côte-d’Or, the escarpments of Solutré and Vergisson owe their dramatic profile to the presence of hard fossil corals which have resisted erosion. The vines are planted on the slopes around these two hills on clay-limestone soils of Jurassic origin mixed with scree from the up-slope, and a small amount of schist. The best hillsides have an eastern or southeastern exposure at altitudes of 700-1200 feet.

In the Mâconnais, you must be more selective with the terroir to produce top wines. Christophe has patiently acquired some of the best old-vine parcels in 8 different villages. 100 parcels make up just 32 hectares of land with over 30% of his holdings now classified as Premier Cru in 2020. Christophe works with horses on 4 hectares of the property where the soils aren’t too rocky. He makes the biodynamic sprays by capturing rainwater and applies it to 32 hectares, using copper backpacks for these herbal remedies and spraying by hand on 14 hectares. The hand pruning is very specific, and the terminal bud is not cut but braided back into the plant. A terminal bud is a bud located at the apex of the stem where most of the plant growth occurs. Not cutting the bud allows the plant to better regulate its resources, leading to more acidity and naturally lower yields. In the last few years, selection massale has been used to replace any vines. From site selection to fruit selection, the rigor and manual labor cannot be over emphasized.

In the cellar there is an equally meticulous approach. For parcel-specific vinification, a small press is used, and the juice is fermented with native yeast in large barrels, depending on the parcel. These large neutral barrels are used until the wine is ready to be moved further underground, by gravity, to the barrel room with 400-1200 liter barrels depending on the cuvee. Top wines will see a minimum of 20% new oak when the vintage is large. Once the wine is moved to the aging cellar it will remain undisturbed, with minimal batonnage and without racking, until it is ready to be bottled. The wine will rest in steel tanks (the only time steel is used in the process) for a few months before bottling, using gravity, without fining and with a very light filtration. The top Cordier cuvees are compared to the finest Grand Cru bottlings of Burgundy.

