

## Dominique Cornin Mâcon-Fuissé Les Bruyères

### ABOUT THE ESTATE

- Dominique Cornin founded his eponymous estate in 1993, and has since passed the reins on to his son, Romain, who studied winemaking in the U.S and New Zealand, as well as in the Mâcon.
- With holdings of 12.5 ha across multiple appellations, the estate celebrates the different terroirs of each individual site.
- Many of the plots have very old vines, some more than a century old.
- The estate has been certified organic since 2003 and currently practices biodynamic farming methods.
- These wines are a celebration of the Mâcon, highlighting the unique microclimates and soils. They show purity, finesse, and elegance.

### APPELLATION

Mâcon-Villages

### SUB-REGION

Mâcon

### GRAPE VARIETY

100% Chardonnay

### FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

### SOIL

Clay and schist

### VINEYARDS & VITICULTURE

From a 0.8 ha Guyot-trained parcel that was planted between 2011 and 2015.

### HARVEST & VINIFICATION

Harvested at the end of August. The wine is aged in tank, with only one stirring of the lees in early spring. SO<sub>2</sub> is added at malolactic fermentation. Lees aging for 12 months. The wine is bottled without fining and light filtration.

### ALCOHOL BY VOLUME

13.0

### PACK SIZE

12x750mL

