Dominique Cornin

Pouilly-Fuissé 1er Cru Les Chevrières



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

Pouilly-Fuissé

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

SOIL

Shallow clay with limestone bedrock

VINEYARDS & VITICULTURE

Les Chevrières is the highest elevation in the village of Chaintré. A 0.75 hectare, southwest-facing vineyard planted in 1963. Vines are Guyot trained.

HARVEST & VINIFICATION

Hand harvested. Fermented with native yeast and aged in Stockinger demi-muids (600 L) for about 12 months. Then the wine is racked in stainless steel tanks and aged for 12 months before bottling. No fining or filtration.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL