

Dominique Cornin Pouilly-Fuissé Les Plessys



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

SUB-REGION

Mâcon

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

SOIL

Clay

VINEYARDS & VITICULTURE

Vineyard on the southeast side of the Pouilly-Fuissé appellation, above the village, and planted between 1920 and 1998. Guyot pruning with one arched cane.

HARVEST & VINIFICATION

Hand harvested. Fermentation and aging in 50% demi-muids (600 liters) and 50% bourguignonnes pieces (228 liters) for 12 months. An additional aging of 12 months in stainless steel vats on fine lees. No fining and filtration only if necessary.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL