



Jancis Robinson
JancisRobinson.com

DOMAINE CORDIER PÈRE & FILS

[Christophe Cordier, Vieilles Vignes 2013 Pouilly-Fuissé 17](#)

60-year-old vines, 20% from Vergisson, the rest from Fuissé.

Complex nose – citrus fruit but also a more mineral character and still a lovely creamy quality. The oak here can be tasted but is restrained. Creamy, leesy depth without loss of precision. **VGV** (JH)
Drink 2017-2021

- [Christophe Cordier, Vieilles Vignes 2013 Viré-Clessé 16.5](#)

A little richer and more buttery than the Mâcon Aux Bois d'Allier, with the oak a touch more evident but not dominant. Delicious depth of creamy texture and melon fruit. Long and with an attractive grip on the finish. **GV** (JH)
Drink 2016-2018

- [Christophe Cordier, Aux Bois d'Allier 2013 Mâcon 16](#)

Fermented in new foudres.

Creamy and broad fruited – smells invitingly leesy. Full flavoured but still fresh at the heart. Doesn't have great length but lots for your money here. Moreish. (JH)
Drink 2015-2017

- [Christophe Cordier, Vieilles Vignes 2013 Coteaux Bourguignons 15.5](#)

Mid crimson. Spicy and peppery on the nose, hint of cedar. Complete in its darkish balance of fruit and rounded tannins. Approachable, spicy and **GV**. Juicy aftertaste. (JH)
Drink 2016-2018

- [Christophe Cordier, Vers Asnières 2013 Pouilly-Fuissé 17](#)

More mineral and smoky on the nose but deep in lively, ripe citrus fruit. Crisp acidity balanced by depth of lees texture. Juicy and long. **GV** (JH)
Drink 2017-2022

- [Dom Cordier Père & Fils, En Faux 2013 St-Véran 16.5](#)

Smells more steely than the Viré Clessé Vieilles Vignes, less creamy but lots of ripe melon and green-apple fruit. Deep in fruit and attractively dry, a little chalky, on the finish. Persistent. **GV** (JH)
Drink 2016-2019