



Wine Spectator magazine August 2013

2011 Christophe Cordier Viré-Clessé Vieilles Vignes

Rich and creamy, with floral, peach and melon flavors, ending with mineral and grapefruit notes. Beautifully balanced and long. Drink now.-B.S

90 Wine Spectator 8/2013

2011 Cordier Père & Fils St. Véran En Faux

A creamy texture sets the stage for lemon cake, apple and spice flavors. On the soft side, with enough acidity to keep the finish pulsing. Drink now. 500 cases imported.-B.S

88 Wine Spectator 8/2013



“Christophe Cordier reports that 2011 “was a relatively easy vintage from a growing season standpoint. The trick really was to have ripe grapes with sufficient acidity, which wasn’t necessarily obvious because most people had one or the other but not both at the same time. I chose to begin picking on the 25th of August and brought in fruit that was clean enough such that only minimal sorting was necessary. Potential alcohols were just about perfect in the 12.5 to 12.7% range on average. Yields were perfectly respectable at 45 to 50 hl/ha. As to the wines, if you were able to obtain ripe fruit that retained enough acidity to buffer the natural richness, the results are really quite lovely. Interestingly, I find that a lot of the lower level wines are excellent, which isn’t necessarily what you would expect. I think it comes from the fact that the lower level wines, especially the various Mâcon-Villages vineyards, aren’t as well situated as the more prestigious vineyards and thus didn’t get as ripe early on. As a consequence, they kept adequate acidities and the wines are in many cases better balanced.” Cordier continues to add vineyards at a breathtaking pace and he’s now farming 30 ha. For his négociant efforts under the Christophe Cordier label, please see the section directly above this one.”-Allen Meadows, *Burghound*, 9/2012.