

Domaine Cordier Père & Fils - Christophe Cordier

Christophe Cordier has dramatically increased his family's holdings since taking over from his father Roger, who founded the domain in the village of Fuissé in 1968. The Cordiers now own a total of 35 hectares of vines (his father began with 5) divided among more than 100 parcels, all of them picked by hand and vinified separately in conical oak tanks with internal *batonnage* and 350-liter barrels. Cordier finished a new winery in Fuissé in time to make the 2013s. He now has the room to rack his wines into *foudres* for 6 to 12 months following their 10 to 12 months in conical oak tanks and barrels, and he can bottle by gravity.

Cordier described 2014 as “a very good year in which the ripeness came slowly and steadily, without loss of malic acidity.” Never a particularly late harvester, he began in 2014 on September 10, reporting that natural sugars were around 13%--“not too high, but we didn't chaptalize.” He took 20 days to pick in '14, which he described as “long for the region and for mono-*cépage*. If 2014 lacks the great ripeness of an outstanding year, the wines are very linear, consistent and balanced and the grapes were perfectly healthy.”

Incidentally, the Christophe Cordier label is used for Cordier's small *négociant* activity. Cordier had what he described as a good crop level in 2014, averaging a bit over 40 hectoliters per hectare; in 2013, in comparison, he barely made 20. In fact, like a number of his fellow producers in the region, he bottled some 2014s early because he needed wine to sell following the short 2013 crop.

The Christophe Cordier label is used for Cordier's limited *négociant* operation: he purchases grapes from top *terroirs*, normally working with about five hectares of vines. Incidentally, all of the 2014s reviewed here are domain wines.

From [The Mâconnais on the Move \(Dec 2015\)](#) by Stephen Tanzer

Domaine Cordier Père & Fils - Christophe Cordier 2014
Pouilly-Fuissé Les Insards –(91-93 points)

- Wild, sexy aromas of *mirabelle*, ripe peach, Mediterranean herbs and orange zest. Dense, fat and sweet but still a bit taut and youthfully imploded, conveying a serious dusty impression and enticing sweetness of fruit. Finishes with a tactile phenolic quality and excellent length. Very serious wine here: Cordier notes that this *cuvée* has been getting more precise in recent years and that it will be refined by a light kieselguhr filtration prior to bottling. Cordier vinifies his most important Pouilly-Fuissés in barrels.

Domaine Cordier Père & Fils - Christophe Cordier 2014

Pouilly-Fuissé Vieilles Vignes -91 points

Drinking window: 2015 - 2024

- (from 60+-year-old vines in Fuissé and Vergisson; aged in a high percentage of one-year-old 350-liter barrels plus a bit of new oak): Bright lemon-yellow color. Deeper on the nose than the basic Pouilly-Fuissé bottling, showing captivating floral and herbal nuances to the aromas of white peach and white pepper. Very clean and pure on the palate, conveying a pliant, harmonious texture to its pungent flavors of white peach, lemon zest and flowers. Finishes tactile and long, with perfectly judged acidity (about 4.3. grams per liter).

- **Domaine Cordier Père & Fils - Christophe Cordier 2014**

Pouilly-Fuissé Vers Asnière -90-92 points

- (from the same hillside and roughly the same altitude as the Vignes Blanches, but about 300 meters away and closer to the woods): At once cool and slightly exotic on the nose, hinting at vibrant orange zest but also showing some superripe notes. Suave and silky but weightless; a very sophisticated style with excellent inner-mouth tension and a tactile, gripping finish. This is usually a rather strict style of Pouilly-Fuissé but the 2014 shows lovely early balance.

- **Stephen Tanzer. Tasting date: October 2015**

- **Domaine Cordier Père & Fils - Christophe Cordier 2014**

Pouilly-Fuissé Vignes Blanches 90-92 points

- (tasted from tank on its lees; the crop level here was just 30 hectoliters per hectare due to *millerandage*): Hazy, pale lemon-yellow. Lively aromas of white peach and white flowers lifted by spices. Supple and deceptively easygoing, entering the mouth pliant and sweet. But shows excellent inner-palate tension and grip and finishes long, aromatic and gripping, with a bracing peppery quality.

- **Domaine Cordier Père & Fils - Christophe Cordier 2014**

Viré-Clessé Vieilles Vignes 90 points

Drinking window: 2016 - 2022

- (from a crop level of 30 hectoliters per hectare, according to Cordier; aged in used 350-liter barrels): Bright lemon-yellow. Lovely perfume of lemon zest, flowers, white pepper and talc. Supple and silky in the mouth, but with excellent verve and lemony cut to the nuanced citrus and dusty stone flavors. Viré gives more taut wines than Quintaine, says Cordier. Really dusts the palate on the persistent finish. Incidentally, Cordier buys used 350-liter barrels from Henri Boillot and Pierre-Yves Colin.

- **Domaine Cordier Père & Fils - Christophe Cordier 2014**

Pouilly-Fuissé 89 points

Drinking window: 2015 - 2021

- (three-quarters of this fruit came from Fuissé, and one-quarter from Vergisson; aged in 350-liter barrels, 5% new oak): Pale, bright yellow. Cool, rather shy aromas of citrus fruits, spices and flowers are accented by wild herbs. Nicely concentrated wine with an inviting subtle sweetness and a pliant texture. Very good intensity and inner-mouth tension to the flavors of lemon, flowers and wild herbs. Not quite the nuance for 90 points but this delicious Pouilly-Fuissé has the early personality to offer considerable immediate pleasure.

- **Domaine Cordier Père & Fils - Christophe Cordier 2014**

Mâcon Milly-Lamartine Clos du Four 89 points

Drinking window: 2015 - 2020

- (bottled in August; Cordier picks this high-altitude vineyard late; aged in old 350-liter barrels): Bright pale yellow. Sexy, vibrant aromas of lime, white peach, spices and white pepper are further lifted by piquant *calcaire* minerality. Offers good density and limey lift; a bit less forward than the Mâcon-Fuissé but shows the salinity typical of Milly-Lamartine. Conveys noteworthy inner-mouth tension and flavor intensity. Cordier noted that this wine would be too strict if it was done entirely in stainless steel, as it needs some oxygen. There will be a second bottling of this wine; the rest of this juice was in *foudres* at the time of my visit.

- **Domaine Cordier Père & Fils - Christophe Cordier 2014**

Saint-Véran En Faux 89 points

Drinking window: 2015 - 2020

- (from three parcels of south-facing vines in Chasselas, planted at a high 400 meters): Bright pale yellow. Medicinal stone fruits, menthol and hints of iron and redcurrant on the nose, plus a subtle limey nuance. Rich, pliant, glyceric wine with lovely sweetness (about two grams per liter of r.s.). Not hugely complex but shows explosive lemony flavor and very good length. Very nicely balanced wine; not overly southern in style thanks to its moderate 13% alcohol.

- **Domaine Cordier Père & Fils - Christophe Cordier 2014**

Saint-Véran Les Crays 88-90 points

- (from vines in Leynes): Pale, green-tinged yellow. Expressive aromas of yellow fruits, herbs, spices and anise convey a strong white soil character. Concentrated and gripping, with an intense peach flavor showing excellent energy but a faint bitter edge today. Perhaps in an awkward stage.

- **Domaine Cordier Père & Fils - Christophe Cordier 2014**

Mâcon-Fuissé 88 points

Drinking window: 2015 - 2019

- (bottled in August): Pale, green-tinged yellow. High-pitched lime and mint aromas are accented by a peppery herbal note that reminded me a bit of Grunter Veltliner. A step up in texture and sweetness from the Mâcon Aux Bois d'Allier, offering ripe, pliant lemon-lime and white peach flavors framed and carried by harmonious acidity. A delicious, sweet Mâconnais wine with energy. These 20-year-old vines are planted next to Château des Rontets, Cordier's neighbor on the hilltop south of the town of Fuissé.

- **Domaine Cordier Père & Fils - Christophe Cordier**
2014 Mâcon Aux Bois d'Allier 87 points

Drinking window: 2015 - 2018

- (bottled in August): Light yellow. Light lemony scent with a floral topnote. Straightforward and firm, showing good energy and lift, with a faint oaky touch to the lemon and metallic flavors. This juicy wine would make a perfect aperitif. Just 12.8% alcohol.

- **Domaine Cordier Père & Fils - Christophe Cordier**
2014 Bourgogne Blanc Jean de la Vigne 87 points

Drinking window: 2015 - 2018

- (from 40-year-old vines): Zesty aromas and flavors of lemon and licorice. Juicy, clean and firmly built, showing very good energy and structure--not to mention character--for Bourgogne Blanc. Brisk and lemony on the persistent back end.

- **Domaine Cordier Père & Fils - Christophe Cordier 2013**
Pouilly-Fuissé Vieilles Vignes 89 points

Drinking window: 2015 - 2022

- Full yellow-gold. Expressive, rather exotic aromas of apricot, peach nectar, honey and spices. Then deeper, thicker and more saline in the mouth than the entry-level Pouilly-Fuissé, offering hints of marzipan and very ripe stone fruits. Can't match the 2014 version for high-pitched floral aromatics or inner-mouth tension but this open-knit wine will reach its apogee sooner and give great pleasure early.

- **Domaine Cordier Père & Fils - Christophe Cordier**
2013 Saint-Véran Terres Noires 89 points

Drinking window: 2015 - 2020

- (Christopher Cordier label): Full straw-gold color. Slightly exotic apricot and honey aromas are energized by minerals and spices. Ripe, plush and mouthfilling without any undue

weight. The wine's slightly exotic aspect is nicely leavened by firm acidity and saline extract. Finishes with very good subtle length.

- **Domaine Cordier Père & Fils - Christophe Cordier 2013 Pouilly-Fuissé 88 points**

Drinking window: 2015 - 2020

- Pale straw-gold. Tangy, honeyed lift to the bright aromas of fresh apricot, apple and jasmine. An attractive juicy sweetness makes this spicy, surprisingly brisk wine attractive already. Finishes firm-edged, clean and persistent. No shortage of intensity here.

88 pts

- **Domaine Cordier Père & Fils - Christophe Cordier 2013 Mâcon Vieilles Vignes 88 points**

Drinking window: 2015 - 2018

- (Christophe Cordier label): Bright yellow-gold. Ripe, lightly buttery stone fruit and spice aromas, with a floral hint. Broader and sweeter than the Bourgogne Blanc, showing riper stone fruit and soft citrus flavors, but avoids the exotic honeyed quality of so many 2013s from lesser appellations. No shortage of palate presence here!

- **Domaine Cordier Père & Fils - Christophe Cordier 2013**

Viré-Clessé Vieilles Vignes 87 points

Drinking window: 2015 - 2018

- (Christophe Cordier label): Bright yellow-gold. A bit muskier and earthier on the nose than Cordier's wines from the southern Mâconnais, and showing less obvious ripeness. The wine's underlying minerality and acidity give it a slightly tart character. Not bad but lacks real depth and nuance.

- **Domaine Cordier Père & Fils - Christophe Cordier 2013**

Bourgogne Blanc Vieilles Vignes 87 points

Drinking window: 2015 - 2017

- (Christophe Cordier label): Bright, pale yellow-gold. Vibrant aromas of soft citrus fruits, flowers, spices and honey. Juicy and alive in the mouth, showing clean citrus and white peach flavors lifted by a floral topnote. Shows good intensity and persistence for its humble appellation.

