



DOMAINE CORDIER PÈRE & FILS and CHRISTOPHE CORDIER

[Dom Cordier Père & Fils, Clos à la Côte 2011 St-Véran](#) 17 Drink 2014-2018

Barrel fermented. Walled parcel. South facing but at about 300 m with lots of oxidised iron in the clay-limestone soil. Fragrant citrus aroma. Really creamy and mealy and rich. Lovely freshness and purity.

[Dom Cordier Père & Fils, Vignes Blanches 2011 Pouilly-Fuissé](#) 17 Drink 2014-2020

First vintage, though they have been working in the vineyard for five years. Tight minerally citrus aroma. Deliciously refined and slim but with great intensity and purity of fruit. More calcareous soil, compared with more clay in the Vers Asnières parcel.

[Dom Cordier Père & Fils, En Faux 2011 St-Véran](#) 16.5 Drink 2013-2016

Richer than the Mâcon-Charnay, more intense bright citrus flavour and a touch of orange. Creamy texture – fermented in foudres. Delicious.

[Dom Cordier Père & Fils 2011 Pouilly-Fuissé](#) 16.5 Drink 2014-2018

Stony and mineral on the nose then leesy and creamy on the palate. Clear-cut citrus with a really nice shape and length.

[Dom Cordier Père & Fils, Vers Asnières 2011 Pouilly-Fuissé](#) 16.5 Drink 2014-2018

More floral than the Vignes Blanches and riper fruit, citrus veering towards apricot. Wonderfully fragrant. Freshness not quite as piercing as the Vignes Blanches but more upfront peachy flavour. Much gentler than the Vignes Blanches but fine fruit.

[Christophe Cordier, Côte du Py Vieilles Vignes 2011 Morgon](#) 16.5 Drink 2014-2019

Aged in used 600-litre barrels from the Côte Rôtie. Bought-in grapes. Bright fruit with a sort of sweet biscuity note. Lovely dense, dark red fruit. Fine chewy tannins. Bags of flavour.

[Christophe Cordier, Vieilles Vignes 2011 Mâcon-Charnay](#) 16 Drink 2013-2015

Delicate, stony but inviting on the nose and lovely crisp citrus freshness on the palate. Straightforward but pure and refreshing.