

## Christophe Cordier (Fuissé)

- 2012 Mâcon-Charnay Vieilles Vignes white (85-88)**
- 2012 Mâcon-Milly-Lamartine "Clos du Four" white (88-91)**
- 2012 Pouilly-Fuissé – Terroirs Rares white 89**
- 2012 Pouilly-Fuissé – Terroirs de Vergisson white (87-89)**
- 2012 Pouilly-Fuissé "Vers Pouilly" white (87-90)**
- 2012 Pouilly-Fuissé "Vignes Blanches" white (87-90)**
- 2012 St. Véran – Terres Noires white (87-90)**
- 2012 St. Véran Vieilles Vignes white 87**
- 2012 Viré-Clessé "La Verchère" white (89-91)**

**2012 Mâcon-Charnay Vieilles Vignes:** An expressive and airy nose of white flowers and pear aromas slide into very round, rich and accessible flavors that are generous if not especially concentrated, all wrapped in a straightforward and balanced finish that delivers just enough depth to avoid being banal. (85-88)/2014+

**2012 Viré-Clessé "La Verchère":** (from Viré fruit). An elegant, pure and attractively airy and layered nose features notes of white flowers, lemon zest and a hint of wet stone. There is a lovely texture to the dense and intense medium weight flavors that display notes of quinine and bitter lemon on the very dry, focused and persistent finish. This is borderline Chablis-like in its flavor profile. (88-91)/2016+

**2012 Mâcon-Milly-Lamartine "Clos du Four":** There is a pronounced citrus element to the pear and ever-so-slightly toasty nose. I very much like the intensity of the backwards, precise, intense and solidly complex flavors that exude a fine minerality on the dry but not especially austere and clean finish. Lovely. (88-91)/2015+

**2012 St. Véran Vieilles Vignes:** Generous but not dominant wood fights a bit with the otherwise notably ripe aromas of peach and pear. There is excellent richness to the very fleshy middle weight flavors that possess an ample amount of palate coating extract before terminating in a racy and clean finish of average complexity. 87/2014+

**2012 St. Véran – Terres Noires:** (from Davayé). There is a background touch of wood to the nose that is presently dominated by secondary fermentation aromas. There is impressive richness and concentration to the suave and seductively textured flavors that are rich to the point of opulence. There is fine balance and persistence if only average depth to the otherwise delicious finale. (87-90)/2015+

**2012 Pouilly-Fuissé "Vignes Blanches":** A pungent nose is comprised of mildly exotic white orchard fruit, oak toast and vanilla notes. There is good verve to the detailed and precise flavors that possess a refined mouth feel, all wrapped in a moderately austere, clean and linear finish of moderate depth and length. (87-90)/2015+

## Domaine Cordier Père & Fils (Fuissé)

- 2012 Bourgogne – Jean de la Vigne white (85-88)
- 2012 Mâcon – Au Bois d'Alliers" white (86-88)
- 2012 Mâcon-Charnay white (86-89)
- 2012 ☐ Mâcon-Fuissé white (87-89)
- 2012 ☐ Mâcon-Fuissé "Bois de la Roche" white (87-90)
- 2012 Mâcon-Loché white 87
- 2012 Mâcon-Vergisson "La Roche" white (86-89)
- 2012 Pouilly-Fuissé white 88
- 2012 ☐ Pouilly-Fuissé "Les Croux" white (90-92)
- 2012 Pouilly-Fuissé "Les Tâches" white (87-89)
- 2012 ☐ Pouilly-Fuissé "Vers Asnières" white (90-93)
- 2012 ☐ Pouilly-Fuissé "Vers Cras" white (90-92)
- 2012 ☐ Pouilly-Fuissé "Vers Pouilly" white (90-93)
- 2012 Pouilly-Fuissé "Vignes Blanches" white (89-91)
- 2012 ☐ Pouilly-Fuissé Vieilles Vignes white (91-93)
- 2012 ☐ Pouilly-Loché white (89-91)
- 2012 St. Véran white (86-88)
- 2012 ☐ St. Véran "Clos à la Côte" white (89-91)
- 2012 ☐ St. Véran "Les Crais" white (89-92)
- 2012 St. Véran "En Faux" white (88-91)
- 2012 Beaujolais-Villages red (86-88)

Christophe Cordier reports that 2012 "was a very challenging vintage. We had a poor flowering which caused us to have lots of shatter which resulted in plenty of shot berries, which of course is fine for quality but it significantly reduced yields. Then there was a huge attack of grey rot so you had to be super vigilant. We were able to control it but I was often in my vineyards spraying sulfur until 10 pm. The grey rot also cost us some quantity and overall we realized only 29 hl/ha overall and it was only 20 hl/ha in Pouilly-Fuissé. Here in the Mâconnais those kinds of yields are almost unheard of unless you've been hit by hail or had some other disaster. I chose to begin picking on the 18<sup>th</sup> of September and thanks to the vineyard treatments the fruit was both clean and ripe as potential alcohols ranged from 12.8 to 13.5%. Sugars were climbing though so we picked our entire domaine, which after some vineyard purchases last year is now up to 30 ha, in only 10 days versus our normal 15 to 20. Acidities were excellent, in fact the malos were quite slow thanks to the low pHs. Overall I like this vintage a lot as it combines racy acidities with good mid-palate fat and thus you have intense yet fleshy wines that are clean and refreshing." You will see in the tasting notes that follow, that because of the late malos that many of the wines display residual fermentation aromas. In all cases my predicted ranges assume that the noses will clean up once the wines are racked and prepared for bottling.

### Whites:

**2012 Mâcon-Fuissé:** A very pretty, airy and cool nose of ripe citrus and white flowers leads to detailed and appealingly vibrant middle weight flavors that display that lovely sense of underlying tension on the dry, clean and well-balanced finish. This offers fine quality for the *appellation* and is worth considering. (87-89)/2015+

**2012 Mâcon-Charnay:** A gentle hint of wood frames the attractively complex nose of white peach, pear and a hint of spice. There is good volume to the fleshy and very round medium-bodied flavors that also possess plenty of punch on the clean and dry finish. Again, this offers solid quality for the *appellation*. (86-89)/2015+

**2012 Mâcon-Fuissé "Bois de la Roche":** Soft wood notes set off a completely different aromatic profile of citrus, floral and quinine nuances. There is really lovely intensity to the slightly bigger and more detailed middle weight flavors that possess fine depth and length. This relatively powerful effort has more underlying material and better potential too. (87-90)/2015+

**2012 Pouilly-Fuissé:** Discreet but not invisible wood influence surrounds the elegant and pleasingly layered aromas of white peach, pear and spice. There is a lovely sense of energy and good detail to the delicious middle weight flavors that possess good balance and good if not special depth on the lingering finish. 88/2015+

**2012 Pouilly-Fuissé "Vignes Blanches":** By contrast this is markedly more elegant with its airy, pure and cool nose of acacia blossom, citrus and soft apple hints. There is a trace of wood on the detailed and quite delicious medium weight flavors that exude a fine minerality on the balanced finish. This is a wine of finesse and refinement and if it adds depth in bottle my predicted range could be conservative. (89-91)/2016+

**2012 Pouilly-Fuissé "Vers Cras":** This is aromatically similar to the Vignes Blanches save for a background hint of rosemary resin. There is a distinct citrusy character to the intensely mineral-driven middle weight flavors that possess plenty of verve on the delicious, long and balanced finish that delivers fine complexity. Good stuff and worth a look. (90-92)/2017+

**2012 Pouilly-Fuissé Vieilles Vignes:** Here too there is a difficult combination of wood and fermentation aromas. By contrast there are no such issues with the very serious, dense and full-bodied flavors that display excellent volume on the complex, palate coating and

powerfully long finish that is both clean and quite dry. This isn't an elegant wine but it is most impressive and should also reward 4 to 6 years of cellaring. (91-93)/2017+

**2012 St. Véran:** This is really quite pretty with appealingly layered floral and pear notes that introduce well-detailed and energetic middle weight flavors that display a hint of minerality on the dry, clean and refreshing finish. This should drink well almost immediately. (86-88)/2014+

**2012 St. Véran "Clos à la Côte":** Once again there are fermentation aromas present that hide the underlying fruit. There is lovely intensity and plenty of volume to the overtly stony, textured and enveloping medium weight flavors that terminate in a citrusy and tension-filled finish that is both high persistent and notably dry. Good juice that is worthy of a look. (89-91)/2016+

**2012 St. Véran "En Faux":** Fermentation aromas presently mask the underlying fruit though there is really lovely purity to the silky and solidly well-concentrated flavors that possess a seductive mouth feel, all wrapped in an extract-rich, dry and restrained finish. This is also lovely though it doesn't quite display the same complexity as the Clos à la Côte. (88-91)/2015+

**Red:**  
**2012 Beaujolais-Villages:** (this was 100% destemmed). An expressive and pretty nose features notes of pepper, plum, dark berries and earth. The supple, round and easy-to-like flavors possess good energy and character if not much in the way of finesse. Then again, refinement isn't the strong suit of Beaujolais-Villages. (86-88)/2016+