

Dominique Cornin

Mâcon-Chaintré Les Serreuxdières

ABOUT THE ESTATE

- Dominique Cornin founded his eponymous estate in 1993, and has since passed the reins on to his son, Romain, who studied winemaking in the U.S and New Zealand, as well as in the Mâcon.
- With holdings of 12.5 ha across multiple appellations, the estate celebrates the different terroirs of each individual site.
- Many of the plots have very old vines, some more than a century old.
- The estate has been certified organic since 2003 and currently practices biodynamic farming methods.
- These wines are a celebration of the Mâcon, highlighting the unique microclimates and soils. They show purity, finesse, and elegance.

APPELLATION

Mâcon-Villages

SUB-REGION

Mâcon

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic (Ecocert), Biodynamic, Vegan

SOIL

Clay

VINEYARDS & VITICULTURE

From a 1.5-hectare, east-facing parcel in the very south of the Mâconnais. The vines were planted in 1936, 1985 and 1996. Vines are Guyot trained.

HARVEST & VINIFICATION

Hand harvested. Fermented with native yeast in thermoregulated tanks. The wine is aged in these tanks for approximately 12 months over fine lees. No fining and light filtration.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

