



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 MERCUREY “CLOS ROCHETTE” MONOPOLE



STORY

This parcel neighbours La Framboisière. The soils in Clos Rochette are very compact, hard to plough and scattered with small rocks that give this climat its name. This parcel has been one of the Domaine's Monopoles since 1933.

VINEYARD NOTES

Varietals:	Chardonnay
Age of Vines:	Years planted: 1960, 1987, 1999, 2009, 2017
Total Hectares:	5.45 ha
Exposure & Elevation:	South-East
Soil:	Compact clay-limestone soils
Viticulture:	Currently undergoing Organic Conversion

WINE NOTES

Fermentation:	4 week fermentation, with 55% in French oak barrels- 25% new oak
Barrel-Aged:	16 months in 55% French oak barrels- 25% new oak with regular stirring
Fining & Filtration:	Light natural fining and, light filtration using the lenticular module process
Alcohol:	13%

TASTING NOTES

This wine reveals exceptionally complex aromas and a fresh nose offering white flowers and spices. The lively attack gives way to a smooth, oily palate thanks to its oak aging. The flavors and aromas combine harmoniously resulting in a beautifully elegant wine.