



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 CHAMBOLLE-MUSIGNY “LA COMBE D’ORVEAU” PREMIER CRU



STORY

The “*La Combe d’Orveau*” parcel is situated just above the Musigny Grand Cru. This parcel most probably owes its name to its position in the upper parts of the valley and its south facing exposure: Orveau or le val d’or. It is one of the rare parts of Bourgogne where a Grand Cru, a 1er Cru and a village appellation sit side by side: “*En Orveau*”.

VINEYARD NOTES

Varietals:	Pinot Noir
Age of Vines:	Year planted: 1945
Total Hectares:	0.26 ha
Exposure & Elevation:	South, South-East
Soil:	Pebbly, limestone rich soils
Viticulture:	Currently undergoing Organic Conversion

WINE NOTES

Fermentation:	Partial whole cluster fermentation with daily punch downs for a 19 day vatting period
Barrel-Aged:	16 months in French oak barrels- 40-50% new oak
Fining & Filtration:	No fining and, light filtration using the lenticular module process
Alcohol:	13.5%

TASTING NOTES

Bright garnet in color with a delicate nose disclosing fruity and oak-y notes. The palate reveals fruity, toasty notes such as black cherry and a firm tannic structure. An elegant, delicate and very distinctive wine.