



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 NUITS-SAINT-GEORGES “LES DAMODES” PREMIER CRU



STORY

The term “Les Damodes” makes reference to the Druidesses who previously inhabited the area. These vines are planted at high altitude, bordering Vosne-Romanée, and produce a mineral wine with very delicate tannins. A smooth and very feminine wine!

VINEYARD NOTES

Varietals:	Pinot Noir
Age of Vines:	Years planted: 1950, 1983, 1989
Total Hectares:	0.81 ha
Exposure & Elevation:	East
Soil:	Shallow hard limestone, marls
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

Deep ruby red hue. The expressive nose opens up with black fruits, spice and subtle toasted notes. The attack is elegant and refined and the palate is characterized by floral notes and a touch of mocha.