



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2021 MUSIGNY GRAND CRU

WINERY

Wine runs deep in the Faiveley family's blood, as they have been deeply rooted in Bourgogne, its history, and its culture for almost two centuries now. Their values have remained unchanged over the last seven generations and are based on a deep attachment to the Bourgogne region, an instinctive passion for the terroirs, and an innate respect for man and his work. Today they are one of the largest owners in Burgundy, with holdings spreading from the Côte de Nuits to the Côte Chalonnaise, featuring polished, collectible reds and whites with exceptionally high ratings.

WINE

Musigny and Petits Musigny are situated on a rocky terrace overlooking the Clos de Vougeot parcel and facing the rising sun. There was previously a Gallo-Roman settlement here owned by a certain Musinus who gave his name to what would later become one of the most prestigious terroirs in the whole of Bourgogne. Ten vine owners currently produce Musigny Grand Cru wines and Faiveley is the smallest with just three "ouvrées" in surface area. The Domaine owns two small parcels, one in the North and the other in the heart of the appellation.

VINEYARDS

Surface area: 12 a 70 ca (0.31 acres)

WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract color, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. Our Musigny is aged for 18 months in French new oak barrels (just 2 barrels in total) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.

VINEYARD

Region: Bourgogne
Appellation: Côte de Nuits
Soil: Shallow limestone soils, red clay and pebbles
Age/Exposure: Planted in 1945, 1990
East, South-East exposure
Eco-Practices: Sustainable;
Currently undergoing Organic Conversion

WINEMAKING

Varietals: Pinot Noir
Aging: 18 months in French oak barrels
(just 2 barrels in total.) Aged in cellars
at consistent, natural hygrometry
and temperature.

TECHNICAL DETAILS

Alcohol: 13%