



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 POMMARD “LES RUGIENS” PREMIER CRU



STORY

The village of Pommard neighbours Beaune and is one of the most reputed in the Côte de Beaune. The “Rugiens” climat is one of the most exceptional in the whole of Pommard and is divided into two parts. The parcel that was purchased by Domaine Faiveley in 2007 is situated in Rugiens Hauts, the most coveted part of the area.

VINEYARD NOTES

Varietals:	Pinot Noir
Age of Vines:	Year planted: 1953
Total Hectares:	0.50 ha
Exposure & Elevation:	East, South-East
Soil:	Scree, iron rich 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:	14 months in French oak barrels- one third new oak
Fining & Filtration:	No fining and, light filtration using the lenticular module process
Alcohol:	13.5%

TASTING NOTES

Deep ruby red hue. The nose and palate are in perfect harmony and reveal aromas of black fruits, oak and spice. The attack is powerful and underpinned by direct, velvety tannins. This wine offers good structure and aromatic persistency.