



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2021 BOURGOGNE CHARDONNAY JOSEPH FAIVELEY



### STORY

Burgundy's vineyards date back to the Gallo-Roman era, but were abandoned for many years. Thanks to the monks from the Abbey of Cîteaux, well-known for the quality of their work in the vines and their knowledge of terroirs, these vineyards were developed from the XI<sup>th</sup> century.

### VINEYARD NOTES

**Varietals:** Chardonnay  
**Soil:** Clay-Limestone  
**Viticulture:** Currently undergoing organic conversion

### WINE NOTES

**Winemaking:** The wine is vinified from grapes grown in the Domaine's vineyards as well as selected grapes and musts from its partner winemakers. Quality controls are carried out to allowing the Domaine to ensure quality of the grapes and professionalism of the partner producers

**Barrel-Aged:** 8-10 months, partially in French oak barrels

**Fining & Filtration:** Light natural fining and, light filtration using the lenticular module process

**Alcohol:** 12.5%

### TASTING NOTES

A brilliant pale greenish-yellow color. The very nice expressive nose has white flower scents. The attack is bold and generous. This wine, which is balanced on the palate, has good volume and quite exceptional long-lasting scents and tastes for a Bourgogne blanc. This is a good value wine that can be enjoyed from now on.