



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 “CHAMP GAIN” PREMIER CRU



STORY

In 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. The exceptional terroirs of Puligny-Montrachet offer optimum conditions for the Chardonnay grape variety. The “Champ Gain” climat covers 10 hectares of vines situated just below “La Garenne” on the upper parts of the hillside. The name of this parcel signifies “land reclamation on the forest”. The domaine has owned this climat since the 2014 vintage.

VINEYARD NOTES

Varietals:	Chardonnay
Age of Vines:	Years planted: 1995, 2017
Total Hectares:	1.05 ha
Exposure & Elevation:	South-East
Soil:	Light, shallow, pebbly soils
Viticulture:	Currently undergoing Organic Conversion

WINE NOTES

Fermentation:	4 week fermentation in French oak barrels- 40-50% new oak
Barrel-Aged:	17-18 months in French oak barrels- 40-50% new oak with regular stirring
Fining & Filtration:	Light natural fining and, light filtration using the lenticular module process
Alcohol:	12.5%

TASTING NOTES

Attractive nose offering subtle and seductive notes of citrus and exotic fruits combined with delicate toasty notes. The palate is rich and well-balanced with a smooth mouth-feel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency.