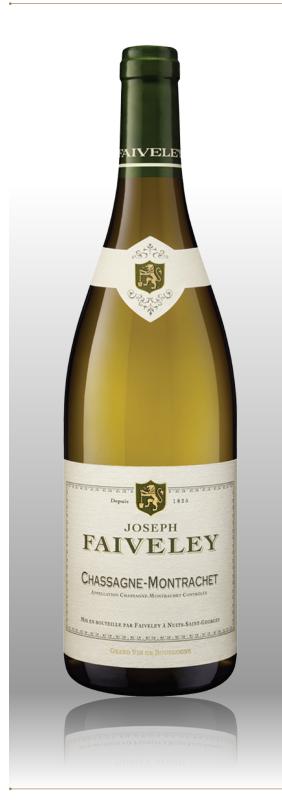


À NUITS-SAINT-GEORGES DEPUIS 1825

2021 CHASSAGNE-MONTRACHET JOSEPH FAIVELEY



STORY

At the end of the 19th century, like many other Côte d'Or villages, Chassagne chose to add the name of its best cru to its village name, becoming Chassagne-Montrachet in 1879.

VINEYARD NOTES

Varietals: Chardonnay
Exposure & Elevation: South-East

Soil: Dark brown Limestone, Clay

Viticulture: Currently undergoing Organic Conversion

WINE NOTES

Fermentation: 4 week fermentation in French oak barrels- less than a third new oak

Barrel-Aged: 14 months in French oak barrels- less than one third new, with regular

lees stirring

Fining & Filtration: No fining and, light lenticular filtration

Alcohol: 13%

TASTING NOTES

A brilliant light yellow color. The nose has great finesse with mineral and light woody notes. This wine is bold, pure, concentrated and balanced on the palate with remarkable length.