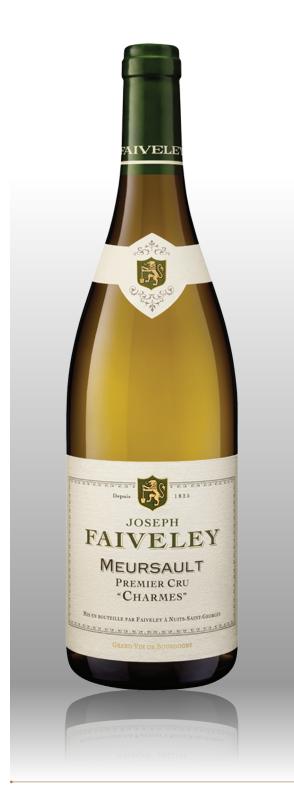


À NUITS-SAINT-GEORGES DEPUIS 1825

2021 MEURSAULT "CHARMES" PREMIER CRU JOSEPH FAIVELEY



STORY

Meursault is the capital of fine white wines in Bourgogne.

This plot, on the border of Puligny-Montrachet, was once covered with hornbeam trees 'charmes'. This is an exceptional terroir where Chardonnay expresses itself marvelously, giving some of the finest white wines in Côte de Beaune.

VINEYARD NOTES

Varietals: Chardonnay

Exposure & Elevation: South-East

Soil: Silt, stony

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: 13.5%

TASTING NOTES

The nose is complex, showing delicate floral aromas mixed with a few woody notes. It has long-lasting tastes on the palate and distinguishes itself with a very good balance between richness and acidity.