



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 CORTON-CHARLEMAGNE GRAND CRU



STORY

Legend has it that the Corton hillside was once planted exclusively with red grape variety and that Charlemagne himself had a penchant for these wines. Unfortunately, the red wine left scarlet stains in the Emperor's beard and his wife feared that this would bring shame upon the royal dignity. Charlemagne therefore decided to replant the vineyards with white grape variety in order to continue drinking his favourite wine. Our family purchased this parcel in 1874 along with the Corton "Clos des Cortons Faiveley" Grand Cru Monopole.

VINEYARD NOTES

Varietals:	Chardonnay
Age of Vines:	Years planted: 1933, 1935, 1987, 1988, 2010
Total Hectares:	0.87 ha
Exposure & Elevation:	East
Soil:	Grey marls
Viticulture:	Currently undergoing Organic Conversion

WINE NOTES

Fermentation:	4 week fermentation in French oak barrels- 50-60% new oak
Barrel-Aged:	18 months in French oak barrels- 50-60% new oak, with frequent stirring
Fining & Filtration:	Light natural fining and, light filtration using the lenticular module process
Alcohol:	13%

TASTING NOTES

The nose reveals oak-y, fruity and floral notes. The palate is concentrated and well-balanced with excellent aromatic persistency. The rich aromas make this Grand Cru enjoyable in its youth although it only develops its full character after a few years of bottle age. An exceptional wine with depth and minerality.