



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 CHAMBOLLE-MUSIGNY “LES CHARMES” PREMIER CRU JOSEPH FAIVELEY



STORY

The “*Les Charmes*” parcel is situated in the center of the village, just after “*Les Amoureuses*”, equidistant from “*Musigny*” and “*Les Bonnes-Mares*”.

This parcel produces a charming, subtle and delicate wine.

VINEYARD NOTES

Varietals:	Pinot Noir
Exposure & Elevation:	East, South-East
Soil:	Clay-limestone
Viticulture:	Currently undergoing Organic Conversion

WINE NOTES

Fermentation:	Partial whole cluster fermentation with daily punch downs for a 19 day vatting period
Barrel-Aged:	16 months in French oak barrels- 40-50% new oak
Fining & Filtration:	No fining and, light filtration using the lenticular module process
Alcohol:	13%

TASTING NOTES

Intense ruby red color and an attractive nose offering fresh red fruits, sweet spices, oak-y notes and a touch of smoke.

The palate is smooth and persistent with fruity, oak-y notes that linger on the finish.

This Chambolle-Musigny is a remarkably elegant wine with silky smooth tannins and a very distinctive finish.