



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 CHASSAGNE-MONTRACHET “MORGEOT” PREMIER CRU JOSEPH FAIVELEY



STORY

The Morgeot appellation covers several ‘climats’, neighbouring the Abbey of Morgeot. In the Middle Ages, these lands belonged to the Abbey of Maizières, which stripped the area to plant vines and construct the buildings necessary for exploitation.

We could say that Morgeot is to Côte de Beaune which Clos de Vougeot is to Côte de Nuits.

VINEYARD NOTES

Varietals: Chardonnay

Exposure & Elevation: South-East

Soil: Chalky on top and more clayey below

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 frequent stirring

Fining & Filtration: No fining and, light filtration using the lenticular module process

Alcohol: 13%

TASTING NOTES

Pale yellow color. A delicate mix of fine floral aromas and woody scents makes the nose complex. The attack is round. On the palate, this wine has a beautiful structure with very satisfactory acidity which counterbalances the sensation of smoothness and fullness from being raised in oak. It is rich and really long-lasting.