



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 BÂTARD-MONTRACHET GRAND CRU



STORY

According to traditions, it is said that the Lord of Puligny chose to share his land between his children and gave his legitimate son a parcel that later became Chevalier-Montrachet whilst his illegitimate son was gifted with three parcels: Bâtard-Montrachet, Bienvenues-Bâtard-Montrachet and Criot-Bâtard-Montrachet. The Lord also gave his daughters a parcel known as Les Pucelles. The Faiveley family purchased this parcel in 2008 at the same time as the Bienvenues-Bâtard-Montrachet Grand Cru parcel.

VINEYARD NOTES

Varietals:	Chardonnay
Age of Vines:	Years planted: 1985, 1997
Total Hectares:	0.35 ha
Exposure & Elevation:	East
Soil:	Stony ochre soils with a high clay content
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 regular stirring
Fining & Filtration:	Light natural fining and, light filtration using the lenticular module process
Alcohol:	13%

TASTING NOTES

The intensely aromatic nose discloses notes of tart fruits and roasted hazelnut. The palate is smooth and distinctive with excellent balance and a remarkably smooth finish found in only the finest white Burgundies. This wine evolves beautifully with bottle age.