



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 MONTAGNY PREMIER CRU



STORY

Montagny is the most southern of the Côte Chalonnaise villages and lies at the border of the Mâconnais. The chardonnay vines thrive in this rugged terrain. The vines face east/south-east and are planted on slopes that reach as high as 400 metres above sea level.

VINEYARD NOTES

Varietals:	Chardonnay
Age of Vines:	Years planted: 1982, 2000, 2002, 2003, 2011
Total Hectares:	4.9 ha
Exposure & Elevation:	East
Soil:	Marls
Viticulture:	Currently undergoing Organic Conversion

WINE NOTES

Fermentation:	4 week fermentation in French oak barrels- no new oak
Barrel-Aged:	16 months in French oak barrels- no new oak, with regular stirring
Fining & Filtration:	Light natural fining and, light filtration using the lenticular module process
Alcohol:	12.5%

TASTING NOTES

Pale yellow in color with golden glimmers. The nose reveals fresh, floral notes combined with delicate aromas of dried fruits. The palate is smooth with good volume and a lively finish. Its rich yet fresh structure gives it exceptional balance and aromatic complexity.