



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 MERCUREY BLANC



STORY

This Côte Chalonnaise village takes its name from the God Mercury (God of trade). Mercurey is intersected by the Agrippa road which joined Chalon-sur-Saône with Autun in the Roman era. The wines of Mercurey have made this village's reputation known throughout the world. Mercurey is one of Bourgogne's largest winemaking communes with over 600 ha of vines.

VINEYARD NOTES

Varietals:	Chardonnay
Age of Vines:	Years planted: 1974, 1984, 1988, 1990, 2013, 2016, 2017
Total Hectares:	1.78 ha
Exposure & Elevation:	South
Soil:	Clay-Limestone
Viticulture:	Currently undergoing Organic Conversion

WINE NOTES

Fermentation:	60% in French oak barrels- 10% new oak. 40% in stainless steels vats.
Barrel-Aged:	16 months in 60% French oak barrels- 10% new oak, with regular lees stirring. 40% aged in vats
Fining & Filtration:	Light natural fining and, light filtration using the lenticular module process
Alcohol:	13%

TASTING NOTES

The elegant nose exudes fruity and floral notes. The palate of this Mercurey offers a harmonious structure and leaves a pleasant sensation of freshness. An easy drinking wine that is ideal served either as an aperitif or with a meal.