



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 NUITS -SAINT- GEORGES “LES MONTROZIERS”



STORY

This name pays tribute to the Faiveley family’s ancestors who were, in the early 20th century, industrial leaders and statesmen. Amongst them was Maurice Colrat de Montrozier, great uncle and witness to the marriage of Guy Faiveley (5th generation) and Yvonne Faiveley in June of 1945 - an occasion that marked the coming together of two very different industries: wine and rail.

VINEYARD NOTES

Varietals:	Pinot Noir
Age of Vines:	Years planted: 1928, 1955, 1965, 1968, 1972, 1979, 1982, 1985, 1986, 1999, 2012
Total Hectares:	4.84 ha
Exposure & Elevation:	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:	14 months in French oak barrels- 20-30% new oak, with an additional 2 months in stainless steel vats
Fining & Filtration:	No fining and, light filtration using the lenticular module process
Alcohol:	13%

TASTING NOTES

Intense garnet red hue and aromas of fruit, oak and spice on the nose. The palate reveals a smooth, rich attack, velvety tannins and good balance. A delicate, seductive and very elegant wine.