



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2021 CHAMBOLLE-MUSIGNY “LES AMOUREUSES” PREMIER CRU JOSEPH FAIVELEY



### STORY

The “Les Amoureuses” parcel is situated just below the famous Musigny Grand Cru

### VINEYARD NOTES

- Varietals:** Pinot Noir  
**Exposure & Elevation:** East, South-East  
**Soil:** Clay and gravel  
**Viticulture:** Currently undergoing Organic Conversion

### WINE NOTES

- Fermentation:** Partial whole cluster fermentation with daily punch downs for a 19 day vatting period  
**Barrel-Aged:** 16 months in French oak barrels- 40-50% new oak  
**Fining & Filtration:** No fining and, light filtration using the lenticular module process  
**Alcohol:** 13.5%

### TASTING NOTES

Garnet red color with purple tints. The nose is particularly expressive and reveals complex aromas of ripe fruits (raspberry) and spices and roasted and smoky notes.

On the palate, this wine proves very fine and elegant with wild fruit aromas (blackberry) and spices and a subtle oak. Its length is remarkable.