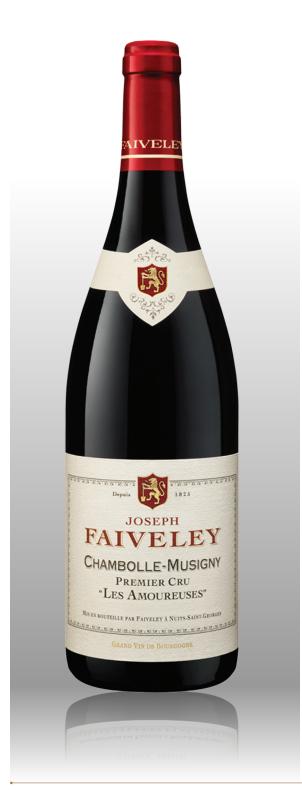


À NUITS-SAINT-GEORGES DEPUIS 1825

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.