



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 BIENVENUES-BÂTARD-MONTRACHET GRAND CRU



STORY

This area was a quarry up until the 12th century. Montrachet's reputation rose in the 17th century thanks to the Cistercian abbey of Maizières and the Lords of Chagny. In 1700, Major Intendent Ferrand advised the Duke of Burgundy by informing him that the kingdom's best wines were grown in this province. The Faiveley family purchased this parcel in 2008 at the same time as the Bâtard-Montrachet Grand Cru parcel.

VINEYARD NOTES

Varietals:	Chardonnay
Age of Vines:	Year planted: 1980
Total Hectares:	0.51 ha
Exposure & Elevation:	East
Soil:	Fine brown soils, hard limestone
Viticulture:	Currently undergoing Organic Conversion

WINE NOTES

Fermentation:	4 week fermentation in French oak barrels- 50-60% new oak
Barrel-Aged:	18 months in French oak barrels- 50-60% new oak, with frequent stirring
Fining & Filtration:	Light natural fining and, light filtration using the lenticular module process
Alcohol:	13%

TASTING NOTES

Pale, clear yellow color and an elegant yet powerful nose combining white and yellow fruits, white flowers (acacia and orange blossom) and freshly baked brioche. The palate is delicate yet distinctive and characterized by aromas of stewed fruits and candied lemon. The finish is fresh and lively with exceptional length.