



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 MAZIS-CHAMBERTIN GRAND CRU



STORY

This climat is named after the small houses known as “Mazis” that used to be present on this parcel. It is the most northern of the Gevrey-Chambertin Grands Crus. Our parcel lies in the “Mazis Haut” (upper Mazis) and offers a unique terroir composed of an alluvial cone where scree from the valley has gathered. The wines produced in this climat are seductive, lively and very deep.

VINEYARD NOTES

Varietals:	Pinot Noir
Age of Vines:	Years planted: 1930 – 1945, 1959, 1974, 2007
Total Hectares:	1.56 ha
Exposure & Elevation:	East
Soil:	Shallow soils
Viticulture:	Currently undergoing Organic Conversion

WINE NOTES

Fermentation:	Partial whole cluster fermentation with daily punch downs for a 19 day vatting period
Barrel-Aged:	6-18 months in French oak- 60% new oak
Fining & Filtration:	No fining and, light filtration using the lenticular module process
Alcohol:	13.5%

TASTING NOTES

This wine reveals a deep ruby red hue and intense notes of oak, spice and red fruits on the nose. The palate offers the same aromas and the nose with a harmonious combination of fruity and oak-y notes. With its smooth tannins and long, lingering finish, this well-balanced wine is the epitome of elegance.