

À NUITS-SAINT-GEORGES DEPUIS 1825

2021 BEAUNE PREMIER CRU "CLOS DE L'ÉCU" MONOPOLE



STORY

The "Clos de l'Écu" appellation dates back to the Middle Ages. This clos enabled owners at the time to pay the sums they owed to the Dukes of Bourgogne. It is a monopole parcel and was purchased in 2003 by François Faiveley, the 6th generation of the family.

VINEYARD NOTES

Varietals: Pinot Noir

Age of Vines: Years planted: 1980, 1989, 1994, 1998

Total Hectares: 2.37 ha

Exposure & Elevation: South **Soil:** 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: 14 months in French oak barrels-one third new oak

Fining & Filtration: No fining and, light filtration using the lenticular module process

Alcohol: 13%

TASTING NOTES

This terroir offers a fruity and very elegant of the Pinot Noir varietal. It displays a deep ruby color and remarkably pure notes of red and black fruits. The palate is lively and spicy with a refreshing touch of menthol. This wine evolves beautifully in the bottle although its generous character makes it a pleasure to drink in its youth.