



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 CHAMBOLLE-MUSIGNY JOSEPH FAIVELEY



STORY

The village of Chambolle came into existence in the 12th century, when laymen were working just nearby at Clos Vougeot for the monks of Cîteaux.

Like many Côte de Nuits villages at the end of the 19th Century, Chambolle chose to add the name of its best Cru to the village name, becoming Chambolle-Musigny in 1878.

VINEYARD NOTES

- Varietals:** Pinot Noir
- Exposure & Elevation:** East, South-East
- Soil:** Stony, rich in limestone
- 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- 20-30% new oak, with an additional 2 months in stainless steel vats
- Fining & Filtration:** No fining and, light filtration using the lenticular module process
- Alcohol:** 13.5%

TASTING NOTES

A beautiful, brilliant garnet-red color. The nose is very pretty with woody and fruity notes. The whole is very pleasant. On the palate, we find grilled and fruity, very ripe cherry aromas. The tannins are present without being too intrusive or aggressive. An elegant wine, fine and distinguished.