

DEPUIS 1825

# 2021 MEURSAULT JOSEPH FAIVELEY



MOL MOIR

#### STORY

Meursault has exceptional terroirs for raising Chardonnay, especially on the south side of the village, bordering the prestigious Puligny-Montrachet.

### VINEYARD NOTES

Varietals:	Chardonnay
Exposure & Elevation:	East, South-East
Soil:	Limestone, marls and clays
Viticulture:	Currently undergoing Organic Conversion

## WINE NOTES

Fermentation:	4 week fermentation in French oak barrels- less than one third new oak
Barrel-Aged:	14 months in French oak barrels- less than one third new oak, with
	frequent stirring
Fining & Filtration:	Light natural fining and, light filtration using the lenticular module
	process
Alcohol:	13%

## TASTING NOTES

A brilliant pale yellow color. The attractive aromas of white and yellow fruits mix with light woody notes. On the palate, this wine meets up to the expectations of its aromas: it has a round and full attack before the vanilla and toasty tastes reveal themselves. Good long-lasting aromas. The finish is slightly acid.

