



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 MONTHÉLIE “LES CHAMPS FULLIOT” PREMIER CRU



STORY

Located near to the Vonlay appellation, this climat lies on a particularly dry terroir. The rock is so close that it was preciously sought here for construction purposes. Domaine Faiveley purchased this parcel in 2007.

VINEYARD NOTES

Varietals:	Pinot Noir
Age of Vines:	Year planted: 1987
Total Hectares:	0.28 ha
Exposure & Elevation:	South, South-east
Soil:	Shallow red soils (30cm) directly on the rockbed.
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:	13.5%

TASTING NOTES

Deep ruby red hue and a nose offering small red fruits, licorice, violet and undergrowth. These rich aromas are underpinned by velvety smooth tannins. A rich, smooth and well-structured wine.