



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 MONTHÉLIE “LES DURESSES” PREMIER CRU



STORY

“Les DuresSES” is the only Monthélie Premier Cru to be situated in the continuation of DuresSES in Auxey-DuresSES rather than on the other side of the valley between Volnay and Monthélie. Domaine Faiveley purchased this parcel in 2007..

VINEYARD NOTES

Varietals:	Pinot Noir
Age of Vines:	Year planted: 1956
Total Hectares:	0.38 ha
Exposure & Elevation:	East
Soil:	Deep clay 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:	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

Deep ruby red hue with aromas of red fruits on the nose combined with a touch of violet. A well-rounded wine with a pleasant freshness and rich, firm tannic structure. Exceptionally harmonious.