



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 NUITS-SAINT-GEORGES “AUX CHAIGNOTS” PREMIER CRU



STORY

Situated on the northern Nuits-Saint-Georges hillside, halfway up the slope, this climat produces wines characterised by their delicate and elegant aromas. The name “Aux Chaignots” suggests the presence of an old oak forest known as a “chasne” in ancient French.

VINEYARD NOTES

Varietals:	Pinot Noir
Age of Vines:	Years planted: 1927, 1965
Total Hectares:	0.73 ha
Exposure & Elevation:	East
Soil:	Brown limestone and 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:	16 months in French oak barrels- 40-50% new oak
Fining & Filtration:	No fining and, light filtration using the lenticular module process
Alcohol:	13.5%

TASTING NOTES

Dark ruby red in color with red fruit aromas and roasted, smoky notes on the nose. The palate is rich and oily with good structure and a perfect balance between finesse and strength. The silky tannins give this wine a harmonious mouth-feel.