



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 PULIGNY-MONTRACHET JOSEPH FAIVELEY



STORY

This village lies between Meursault and Chassagne-Montrachet and offers exceptional terroirs in which the Chardonnay grape variety thrives. Vines have been cultivated here since the 12th century although it was not until 1879 that Puligny added its name to that of the more reputed Grand Cru: Montrachet.

VINEYARD NOTES

Varietals:	Chardonnay
Age of Vines:	Year planted: 2014
Exposure & Elevation:	South-East
Soil:	Very rocky limestone
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 regular stirring
Fining & Filtration:	Light natural fining and, light filtration using the lenticular module process
Alcohol:	13%

TASTING NOTES

The nose will entice you with its subtle and seductive aromas of white flowers combined with a touch of vanilla and fresh hazelnut. The palate offers a direct, mineral attack which evolves to reveal rich notes of vine peach, exotic fruits and salted caramel.