



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2021 PULIGNY-MONTRACHET “LES REFERTS” PREMIER CRU



### STORY

In 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. Puligny-Montrachet offers exceptional terroirs for the Chardonnay grape variety. The “Les Referts” climat covers 5 hectares of vines and lies at the border of Meursault. This climat produces a taut and mineral wine.

### VINEYARD NOTES

<b>Varietals:</b>	Chardonnay
<b>Age of Vines:</b>	Year planted: 2014
<b>Total Hectares:</b>	0.37 ha
<b>Exposure &amp; Elevation:</b>	South-East
<b>Soil:</b>	Light, shallow, pebbly soils
<b>Viticulture:</b>	Currently undergoing Organic Conversion

### WINE NOTES

<b>Fermentation:</b>	4 week fermentation in French oak barrels- 40-50% new oak
<b>Barrel-Aged:</b>	17-18 months in French oak barrels- 40-50% new oak, with regular stirring
<b>Fining &amp; Filtration:</b>	Light natural fining and, light filtration using the lenticular module process
<b>Alcohol:</b>	12.5%

### TASTING NOTES

Attractive nose offering subtle and seductive notes of citrus and exotic fruits combined with delicate toasty notes. The palate is rich and well-balanced with a smooth mouth-feel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency.