



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 CHAMBOLLE-MUSIGNY “AUX BEAUX BRUNS” PREMIER CRU JOSEPH FAIVELEY



STORY

The plot “Aux Beaux Bruns” is situated at the North of the village and just below “Les Groseilles” climate.

VINEYARD NOTES

- Varietals:** Pinot Noir
Exposure & Elevation: East, South-East
Soil: Pebbly
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

Bright garnet red color with purple highlights. The nose is particularly expressive and reveals complex aromas of ripe fruit and spices, roasted and smoked notes.

On the palate, this wine is very fine and elegant with hints of berries (blackberry), spices and discreet wooden aromas. Its length is remarkable.