



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 GEVREY-CHAMBERTIN “LA COMBE AUX MOINES” PREMIER CRU



STORY

During the construction of the Château de Gevrey-Chambertin, the monks of Cluny would gather in the valley after a hard day of labouring the vineyards. The soils in this parcel are the same as in “Les Cazetiers” although the parcel is located slightly higher up. This truly is a remarkable terroir.

VINEYARD NOTES

Varietals:	Pinot Noir
Age of Vines:	Years planted: 1933, 1935, 1980, 1984, 1988, 2017
Total Hectares:	1.24 ha
Exposure & Elevation:	North-East
Soil:	Fossiliferous rock and white marls
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

Intense ruby red color and an attractive nose offering fresh red fruits, sweet spice, oak-y notes and a touch of smoke. The palate is smooth and persistent with fruity, oak-y notes that linger on the finish. A remarkably elegant wine with silky smooth tannins and a very distinctive finish.