



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2021 LADOIX ROUGE

WINERY

Wine runs deep in the Faiveley family's blood, as they have been deeply rooted in Bourgogne, its history, and its culture for almost two centuries now. Their values have remained unchanged over the last seven generations and are based on a deep attachment to the Bourgogne region, an instinctive passion for the terroirs, and an innate respect for man and his work. Today they are one of the largest owners in Burgundy, with holdings spreading from the Côte de Nuits to the Côte Chalonnaise, featuring polished, collectible reds and whites with exceptionally high ratings.

WINE

Ladoix-Serrigny is one of the oldest winemaking villages in the Côte de Beaune. The first Lords of Ladoix moved here in the 13th century.

VINEYARDS

0 ha 66 a 78 ca - (1,65 Acres)

WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract color, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 12 months in French oak barrels (20-30% new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature. The wines spend 2 months in vats at the end of the aging process.

TASTING NOTES

This wine displays intense and varied aromas of red fruits and spice on the nose combined with a touch of oak. The lively attack gives way to a soft tannic structure. A delicate and well-balanced wine.

VINEYARD

Region: Bourgogne
Appellation: Côte de Beaune
Soil: Marly limestone, clay and ferruginous oolites
Age/Exposure: Planted in 1999
Eastern exposure
Eco-Practices: Sustainable;
Currently undergoing Organic Conversion

WINEMAKING

Varietals: Pinot Noir
Aging: 12 months in French oak barrels
(20-30% new oak.) Aged in vats for
2 months at the end of the aging process.

TECHNICAL DETAILS

Alcohol: 13%