



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2021 NUITS-SAINT-GEORGES “LES PRULIERS”



STORY

The term “Les Pruliers” can be explained by the fact that before the vines were planted, there were wild plum trees (“pruniers” in French) at the location.

VINEYARD NOTES

- Varietals:** Pinot Noir
- Exposure & Elevation:** East
- Soil:** Shallow
- Viticulture:** Currently undergoing organic conversion

WINE NOTES

- Fermentation:** Punched down daily to extract colour, tannins and aromas from the skin of the grapes. 19 day vatting period to complete the alcoholic fermentation.
- Barrel-Aged:** 16 months in French oak barrels -40-50% new oak and 50-60% one-wine barrel
- Fining & Filtration:** No fining and, light filtration using the lenticular module process
- Alcohol:** 13%

TASTING NOTES

Beautiful dark ruby color. The expressive nose opens with aromas of fresh red fruit, blackcurrant bud and wild apple. On the palate, spice notes and multiple empyreumatic nuances and hints of cocoa. It is a powerful and structured wine.