



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825



## 2021 MARSANNAY

### 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

"Marceniacum" (4th century) is most certainly derived from "Marcenus", the name of the owner of a Roman villa located in the area. This vineyards previously belonged to the monks of Bèze.

### VINEYARDS

Surface area: 1 ha 85 a 44 ca [4,58 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 14 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 are aged in vats for 2 months at the end of the aging process.

### TASTING NOTES

With its intense ruby red hue, this Marsannay reveals aromas of red fruits and prune on the nose. The palate is fruity with direct tannins and excellent length on the finish.

### VINEYARD

Region: Bourgogne  
Appellation: Côte de Nuits  
Soil: Deep dry brown soils, marls, clay, pebbles, gravel  
Age/Exposure: Planted in 1956, 1958, 1960, 1977, 1987, 2002  
Southeast exposure  
Eco-Practices: Sustainable;  
Currently undergoing Organic Conversion

### WINEMAKING

Varietals: Pinot Noir  
Aging: 14 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%