



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2021 POMMARD

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

The village of Pommard neighbors Beaune and is one of the most reputed winemaking villages in the Côte de Beaune. The vineyards are steeped in history and have long enjoyed a reputation for outstanding quality.

WINEMAKING

The grapes are cut 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 reveals an attractive deep ruby red hue. The nose exudes aromas of black fruit and spice combined with oaky notes and a touch of spice. The attack offers a powerful structure with direct tannins underpinned by delicate oaky notes. This wine's excellent structure and aromatic persistency give it good potential for bottle age.

VINEYARD

Region: Bourgogne
Appellation: Côte de Beaune
Soil: Clay-limestone
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%