



TRIALTO
Wines of People, Place and Time*

FAIVELEY

Latricières-Chambertin Grand cru 2022

\$634.50*

* Suggested retail price

HVe3 HVe3  Sustainable  In conversion

	Product code	721216
	Format	3x750ml
	Listing type	Allocated
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Côte de Nuits
	Appellation	Latricières-Chambertin
	Classification	Grand cru
	Varietal(s)	Pinot Noir 100 %
	Colour	Red
	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

Founded in 1825, Domaine Faiveley is one of Burgundy's greatest domaines. Originally the company was a classic negotiant business, but after seven generations of steadily acquiring properties the Faiveley family have established themselves as the most important vineyard owners in Burgundy, with 125 hectares of painstakingly selected small plots (typically not larger than 1 hectare in size) spread across the region.

TASTING NOTES

This wine reveals a deep ruby red hue and intense notes of oak, spice and red fruits on the nose. The palate offers the same aromas and the nose with a harmonious combination of fruity and oaky notes. With its smooth tannins and long, lingering finish, this well-balanced wine is the epitome of elegance.

PRODUCT NOTES

This climat is named after the small houses known as "Mazis" that used to be present on this parcel. It is the most northern of the Gevrey-Chambertin Grands Crus. Our parcel lies in the "Mazis Haut" (upper Mazis) and offers a unique terroir composed of an alluvial cone where scree from the valley has gathered. The wines produced in this climat are seductive, lively and very deep.

PRODUCTION NOTES

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 colour, 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 18-20 months ...

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