

FAIVELEY

Clos de Vougeot Grand cru 2021

\$568.49*

* Suggested retail price

HVe3 HVe3  Sustainable  In conversion

	Product code	715025
	Format	3x750ml
	Listing type	Open
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Côte de Nuits
	Appellation	Clos de Vougeot
	Classification	Grand cru
	Varietal(s)	Pinot Noir 100 %
	Colour	Red

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

Deep ruby red with complex fruity and floral notes (rose, violet) and a subtle hint of oak on the nose. The attack is smooth with powerful tannins. This well-structured and very persistent wine is an honour to the reputation of this exceptional Grand Cru.

PRODUCT NOTES

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September.

In the Middle Ages, the monks of Côteaux undertook works on this Clos which is surrounded by small drystone walls. It took them over 2 centuries to build the Clos as we know it today. The demarcation of the Clos was defined in the 14th century and t...

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 16-18 months ...

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