





TRIALTO
Wines of People, Place and Time*

FAIVELEY

Gevrey-Chambertin 1er cru les Cazetiers 2018

\$432.00*

* Suggested retail price

HVe3 HVe3  Sustainable  In conversion

	Product code	870936
	Format	3x1500ml
	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	Gevrey-Chambertin
	Classification	1er 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

Deep ruby red hue with an intense and complex nose characterised by red fruits, toast and subtle roasted notes. The palate is rich and round with a firm structure and direct tannins. This remarkably powerful wine offers a silky mouthfeel and exceptional length.

PRODUCT NOTES

The term "Cazetier" originates from "Castel", the parcel situated just above the Château de Gevrey. It is one of the rare "Têtes de Cuvée" to not have been reclassified as a Grand Cru in the 1930's. Along with "Lavaux-Saint-Jacques" and "Clos Saint-Jacques", this climat is considered to be one of the best Premiers Crus in Gevrey. The Domaine has owned half of the appellation since 2013.

PRODUCTION NOTES

The grapes are harvested and sorted by hand with the proportion of de-stemmed grapes and whole clusters varying depending on the vintage. The wines were 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 was complete. The free-run wine was run off using a gravity system while the marc was pressed slowly and gently to extract an exceptionally pure press wine. The wines were aged for 16 months in ...

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