



FAIVELEY

Pommard 1er cru Les Rugiens 2017

\$157.53*

* Suggested retail price

HVe3 HVe3  Sustainable  In conversion

| | | |
|--|-----------------------|-------------------------------------|
|  | Product code | 819408 |
|  | Format | 6x750ml |
|  | Listing type | Open |
|  | Status | Unavailable |
|  | Type of product | Still wine |
|  | Country | France |
|  | Regulated designation | Appellation origine contrôlée (AOC) |
|  | Region | Burgundy |
|  | Subregion | Côte de Beaune |
|  | Appellation | Pommard |
|  | Classification | 1er 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 hue. The nose and palate are in perfect harmony and reveal aromas of black fruits, oak and spice. The attack is powerful and underpinned by direct, velvety tannins. This wine offers good structure and aromatic persistence.

PRODUCT NOTES

The village of Pommard neighbours Beaune and is one of the most reputed in the Côte de Beaune. The "Rugiens" climat is one of the most exceptional in the whole of Pommard and is divided into two parts. The parcel that was purchased by Domaine Faiveley in 2007 is situated in Rugiens Hauts, the most coveted part of the area.

PRODUCTION NOTES

The grapes were harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wine was 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 wine was aged for 14 months in French oak barrels (a third of which are new oak).



- 92 Points -
Wine Enthusiast

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