



TRIALTO



Wines of People, Place and Time\*





## FAIVELEY

### Mazis-Chambertin Grand cru 2020

**\$634.49\***

\* Suggested retail price

HVe3 HVe3  Sustainable  In conversion

	Product code	727816
	Format	3x750ml
	Listing type	Allocated
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Côte de Nuits
	Appellation	Mazis-Chambertin
	Classification	Grand cru
	Varietal(s)	Pinot Noir 100 %
	Colour	Red
	Sugar	Dry

#### 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

Intense notes of oak, spice and red fruits on the nose. Similar sensation on the palate with a harmonious combination of fruity and oaky notes. With smooth tannins leading to a 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 16-18 months ...

**RYAN EVERITT**  
(780) 497-2960  
Alberta Sales Manager

**MELANIE ELDRIDGE**  
(204) 794-7277  
Manager, Manitoba and  
Saskatchewan

**JENNIFER CHAPUT**  
(780) 720-2121  
Sales representative -  
Edmonton

**COLINA MARSHALL**  
(403) 837-4543  
Sales Representative -  
Calgary



- 97 Points -  
Decanter

92-94 Points  
Burghound.com