



FAIVELEY

Nuits-Saint-Georges 1er cru Les Porêts-Saint-Georges 2020

\$174.26*

* Suggested retail price



HVe3 HVe3  Sustainable  In conversion

	Product code	467293
	Format	6x750ml
	Listing type	Speculative
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Côte de Nuits
	Appellation	Nuits-Saint-Georges
	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 colour. The nose discloses black fruits, toasty notes and a hint of oak. The smooth, round attack gives way to a powerful and structured mid-palate. A well-balanced and very persistent wine with excellent ageing potential.

PRODUCT NOTES

The origins of the appellation's name are not entirely clear. It could be an ancient word for "poiriers" (meaning pear tree). It is situated in the South of the village in the "Les Porêts" climat and its rustic style is similar to that of the "Les Saint-Georges". In 1855 this area was stated by Dr Lavalley to be one of the very best in Nuits. The family is very attached to these vines as they were the very first to be purchased by the Domaine in the 1830's.

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 excellent press wine. The wines are bottled within 48 months in ...



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