TRIALTO
Wines of People, Place and Time®

FAIVELEY

Gevrey-Chambertin 1er cru les Cazetiers 2017

$198.98*
* Suggested retail price

HVe3 HVe3 Sustainable In conversion

Product code	157897
Format	6x750ml
Listing type	Speculative
Status	Store Only
Type of product	Still wine
Country	France
Regulated designation	Appellation origine controlée (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

DOMAINE FAIVELEY



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.

(91-93) POINTS
Vinous

(91-94) POINTS
Burghound.com

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 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 16 months in French oak barrels (40-50% new oak and 50-60% one-wine barrels).

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