













FAIVELEY

Mercurey Vieilles Vignes 2020

\$63.73*

* Suggested retail price

HVe3 HVe3  Sustainable  In conversion

	Product code	351949
	Format	12x750ml
	Listing type	Speculative
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Côte Chalonnaise
	Appellation	Mercurey
	Varietal(s)	Pinot Noir 100 %
	Colour	Red
	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

Our old vines are over 35 years old and produce an exceptionally intense and aromatic wine that reflects the unique character of its terroir. With its deep, clear ruby red hue, it reveals notes of black fruits and excellent strength and concentration.

PRODUCT NOTES

By royal ordinance from Louis-Philippe, the name "Chambertin" was added to the name of the village and it officially became "Gevrey-Chambertin" in 1847. Our parcel selection of old vines aged over 35 years old produces an exceptionally intense and aromatic wine.

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 14 months in ...


DOMAINE
FAIVELEY



- 90 Points -
Wine Advocate

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