



TRIALTO

Wines of People, Place and Time\*

## FAIVELEY

### Corton Grand cru Clos des Cortons 2014

**\$393.91\***

\* Suggested retail price

HVe3 HVe3 Sustainable In conversion

|  |                       |                                     |
|--|-----------------------|-------------------------------------|
|  | Product code          | 166561                              |
|  | Format                | 3x750ml                             |
|  | Listing type          | Speculative                         |
|  | Status                | Store Only                          |
|  | Type of product       | Still wine                          |
|  | Country               | France                              |
|  | Regulated designation | Appellation origine contrôlée (AOC) |
|  | Region                | Burgundy                            |
|  | Subregion             | Côte de Beaune                      |
|  | Appellation           | Corton                              |
|  | Classification        | Grand cru                           |
|  | Varietal(s)           | Pinot Noir 100 %                    |
|  | Colour                | Red                                 |
|  | Sugar                 | Dry                                 |
|  | 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

Ruby red in colour with clear purple reflections. The nose is powerful, concentrated and exudes notes of black cherry and spice. The palate is rich and smooth with good energy and concentration. The finish is elegant. An excellent wine for cellar ageing.

#### PRODUCT NOTES

"Clos des Cortons Faiveley" has been owned by the Faiveley family as a monopole since 1874. It is the domaine's flagship wine and one of just two Burgundian Grands Crus to bear the name of its owner (Romanée-Conti being the other).

#### 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 18 months in ...

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**- 95 Points -**

Tim Atkin MW

**- 94 Points -**

Wine Spectator

**93+ Points**

Vinous