

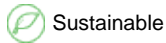


FAIVELEY

\$50.75

* Suggested retail price

Mercurey Vieilles Vignes 2021



	Product code	13846161
	Agent	Noble Sélection
	Licensee price	\$44.15
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	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 %
	Alcohol percentage	13%
	Colour	Red
	Sugar	Dry
	Sugar content	1,8
	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 120 hectares of painstakingly selected small plots (typically not larger than 1 hectare in size) spread across the region.

TASTING NOTES

Deep ruby red in colour with notes of fresh red fruits and spice on the nose. This wine is a pleasure to drink thanks to its smooth, fruity attack and delicate, silky tannins. This well-balanced and intensely aromatic wine will win over wine experts and amateurs alike.

PRODUCT NOTES

The climatic conditions were very mixed in 2016. The harvests took place later than usual in order to allow the grapes to reach their optimum ripeness levels. Our wines present fruity aromas. The wines are smooth and fleshy. This promises to be a very distinctive vintage.

PRODUCTION NOTES

The grapes are harvested and sorted by hand. The wines are pumped over twice daily in order to extract colour, tannins and aromas from the skin of the grapes. After fermentation the wine is run off using a gravity system. The wine is pressed slowly and gently in order to extract an exceptional quality of juice. The wine is then aged in oak barrels.

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wines are aged for 12 months in French oak barrels (10% of which are new oak)



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