




FAIVELEY

\$111.00

* Suggested retail price

Gevrey-Chambertin 1er cru La Combe aux Moines 2016

 Sustainable

	Product code	13714061
	Agent	Noble Sélection
	Licensee price	\$96.57
	Format	6x750ml
	Listing type	SAQ Signature
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Subregion	Côte de Nuits
	Appellation	Gevrey-Chambertin
	Classification	1er cru
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	14.5%
	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 120 hectares of painstakingly selected small plots (typically not larger than 1 hectare in size) spread across the region.

TASTING NOTES

Intense ruby red colour and an attractive nose offering fresh red fruits, sweet spice, oak notes and a touch of smoke. The palate is smooth and persistent with fruity, oak notes that linger on the finish. A remarkably elegant wine with silky smooth tannins and a very distinctive finish.

Serve with roasted red meats, coq au vin, beef bourguignon.

PRODUCT NOTES

During the construction of the Château de Gevrey-Chambertin, the monks of Cluny would gather in the valley after a hard day of labouring the vineyards. The soils in this parcel are the same as in "Les Cazetiers" although the parcel is located slightly higher up. This truly is a remarkable terroir.

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PRODUCTION NOTES

The grapes are harvested and sorted by hand. 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 16 months in French oak barrels.



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