

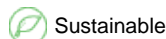


## FAIVELEY

### Gevrey Chambertin 1er Cru Lavaux St Jacques 2018

**\$156.00**

\* Suggested retail price



	Product code	14557926
	Agent	Noble Sélection
	Licensee price	\$135.72
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	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	13.5%
	Colour	Red
	Sugar	Dry
	Closure type	Cork
	Aging vessel type	French oak (40 to 50% in new casks and 50 to 60% in two wine casks)
	Length of aging	16 months
	À boire	15 to 20 years

#### 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 colour with an attractive nose offering intense aromas of small black fruits. A powerful, warm and concentrated wine with exceptional aromatic intensity with elegant tannins and a touch of leather that linger on the finish.

#### PRODUCT NOTES

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wine is bottled and aged daily in order to ensure the best quality and Sud-Laurentides & Outaouais

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aromas from the skin of the grapes. After a 19 day vatting period, the alcohol 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.



**- 16 Points -**  
La Revue des vins de France

**17.5**  
Jancis Robinson



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