



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

BOURGOGNE PINOT NOIR

APPELLATION DESCRIPTION

Burgundy's vineyards date back to the Gallo-Roman era, but were abandoned for many years. Thanks to the monks from the Abbey of Cîteaux, well-known for the quality of their work in the vines and their knowledge of terroir, these vineyards were developed from the XIth century.

Grape Variety : Pinot Noir



WINEMAKING

Domaine Faiveley vinifies its Bourgogne Pinot Noir from grapes grown in the domain's vineyards as well as selected grapes and musts from its partner winemakers. A quality control is made on each plot we have reserved so that we can check the quality of the grapes and the professionalism of our winegrowers partners.

The wine is partly aged in vats and partly in French oak barrels for 12 to 14 months in our cellars in Nuits-Saint-Georges.



TASTING

Beautiful ruby colour. This wine has pleasant, fresh, red-fruit aromas on the nose, which we also savour on the palate. It has rich and very ripe substance, with fine round tannins. It's a very well-structured and pleasant wine.

Serve with : Deli meats and grilled food

Serve at : 14°C

Cellaring Potential : 3 to 5 years

