



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## VOSNE-ROMANÉE

### APPELLATION DESCRIPTION

In the ninth century, the village of Vosne was a part of the St Vivant Priory. In 1866, it added 'Romanée' to its name. Vosne-Romanée, which is situated between Vougeot and Nuits-Saint-Georges, is one of the famous Côte de Nuits names.

Exposition : East, South-East

Soil : Chalky marls

Grape Variety : Pinot Noir



### WINEMAKING

The hand-picked harvest is vinified for Domaine Faiveley. Our Oenologist tastes each cuvée and only chooses the best wines from trusted producers. The wine is then matured in oak barrels for 14 to 16 months, in our nineteenth century vaulted cellars which provide ideal conditions for wine ageing.

The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée. The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and moderate toast.



### TASTING

A ruby-red colour of beautiful intensity. The nose unveils light woody and fruity aromas. The attack is supple and fruity. Then, the wine reveals its fine and pleasant tannins, which give it remarkable balance and nice volume.

This Vosne-Romanée is elegant and has good length on the palate.

Serve with : Red Meats, Leg of Lamb, Veal Sauté

Serve at : 15°C

Cellaring Potential : 5 to 7 years

