



GEVREY-CHAMBERTIN VIEILLES VIGNES - DOMAINE FAIVELEY

This Burgundian domaine has been a family estate for nearly 200 years. Erwan Faiveley, 7th generation, took the reins in 2006 from his father when he was only 25. They have earned their reputation as one of Burgundy's finest and most trusted, with an unparalleled selection from the Côte de Nuits, Côte de Beaune and Côte Chalonnaise

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

Our old vines are over 35 years old and produce an exceptionally intense and aromatic wine that reflects the unique character of its terroir

View: clear ruby-red hue

Nose: it reveals notes of black fruits and excellent strength and concentration. Hints of earth and animal lead off, followed by flavours of cherry, plum, mineral and tobacco.

Mouth: As with all Gevrey-Chambertin, it requires a few years of patience before reaching its full potential. Elegant, refined and supple



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Style	Powerful and Structured Red
Producer	Domaine Faiveley
Categoria	Red
Country	France
Region	Borgogna
Grape Variety	Pinot Noir
Vintage	2017
Alc %	13,5%
Food & Wine Matching	Meats, Parmigiano Reggiano, Red meat, Typical Italian Pasta e Fagioli soup (Pasta and Beans)
Bottle Quantity	750 ml
Barrel	18 Months