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GEVREY-CHAMBERTIN VIEILLES VIGNES - DOMAINE FAIVELEY

This Burgundian domaine has been a family estate for nearly 200 years. Erwan Faiveley,

7thgeneration, 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



True Terroir Ltd.

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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