



THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonnaise and came to an end on the 21 September in the Côte de Nuits.



APELLATION DESCRIPTION

"Clos des Cortons Faiveley" has been owned by the Faiveley family as a monopole since 1874. It is the domaine's flagship wine and one of just two Burgundian Grands Crus to bear the name of its owner (Romanée-Conti being the other).

Exposition : East
Soil : Ferruginous oolites and marls
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 2 ha 76 a 52 ca - [6,83 Acres]
Years the vines were planted : 1932, 1956, 1965, 1971, 1976, 1977, 1981, 1987, 2002



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic 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. The wines are aged for 18 months in French oak barrels (50% new oak and 50% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Ruby red in colour with clear purple reflections. The nose is powerful, concentrated and exudes notes of black cherry and spice. The palate is rich and smooth with good energy and concentration. The finish is elegant. An excellent wine for cellar ageing.

Serve with : Seared foie gras with armagnac, game, quail, full-flavoured cheeses such as Cîteaux or Reblochon

Serve at : 16°C

Cellaring Potential : 10 to 25 years