



THE VINTAGE

2017 is an early vintage. Harvests started on August 29th, the grape clusters were dense and compact thanks to excellent flowering in late May. Favourable climate conditions gave charm and generosity to the wines. 2017 is a classic style of vintage that can also be enjoyed in its youth.



APPELLATION DESCRIPTION

Located near to the Vonlay appellation, this climat lies on a particularly dry terroir. The rock is so close that it was preciously sought here for construction purposes. Domaine Faiveley purchased this parcel in 2007.

Exposition : South, South-east
Soil : Shallow red soils (30cm) directly on the rockbed.
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 27 a 85 ca - [0,69 Acres]
Years the vines were planted : 1987



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 14 months in French oak barrels (a third of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our hygrometry-controlled cellars at consistent, natural temperatures.



TASTING

Deep ruby red hue and a nose offering small red fruits, licorice, violet and undergrowth. These rich aromas are underpinned by velvety smooth tannins. A rich, smooth and well-structured wine.

Serve with : Rabbit in a mustard sauce, roast poultry, shepherds pie

Serve at : 14°C to 16°C

Cellaring Potential : 6 to 8 years