



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 chalonaise and came to an end on the 21 September in the Côte de Nuits.



APPELLATION DESCRIPTION

The village of Pommard neighbours Beaune and is one of the most reputed in the Côte de Beaune. The "Rugiens" climat is one of the most exceptional in the whole of Pommard and is divided into two parts. The parcel that was purchased by Domaine Faiveley in 2007 is situated in Rugiens Hauts, the most coveted part of the area.

Exposition : East, South-East
Soil : Scree, iron rich marls
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 49 a 95 ca - [1,23 Acres]
Years the vines were planted : 1953



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 cellars at consistent, natural hygrometry and temperature.



TASTING

Deep ruby red hue. The nose and palate are in perfect harmony and reveal aromas of black fruits, oak and spice. The attack is powerful and underpinned by direct, velvety tannins. This wine offers good structure and aromatic persistency.

Serve with : Game stew, shoulder of lamb, duck confit, mature cheeses.

Serve at : 14°C to 16°C

Cellaring Potential : 10 to 15 years