

CORTON

CLOS DES CORTONS FAIVELEY

Grand Cru

Domaine Faiveley - MONOPOLE



Besides Romanée-Conti, which formerly belonged to the Prince de Conti, the Clos des Cortons Faiveley is the only Grand Cru to bear the name of its owner. After a long legal battle, led by Georges Faiveley, this appellation was confirmed by the Court of Appeal in 1937.

Appellation Profile:

Total Surface Area: 3 ha 01 a 52 ca
Exposition: East, South-East
Soil: Ferruginous Oolites and Marls
Grape Variety: 100 % Pinot Noir

Domaine Faiveley surface area:
3 ha 01 a 52 ca - [7.44 Acres]

Years the vines were planted:
1936, 1956, 1965, 1967, 1971, 1977,
1980, 1981, 1987, 2002

Yield:
35 hl / ha: 4600 bottles / ha



Winemaking

The hand-picked harvest goes through a short prefermentary maceration first, before being vinified in part in wooden tronconic vats. After the three-week vatting period, we use a vertical press to obtain very pure high-quality juices.

The wine is then matured in oak barrels for 16 to 18 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average two thirds of the cuvée. The barrels, which come from high quality barrel makers, have been rigorously selected for their fine grain and light toast.

Tasting Notes

A rather intense black colour. The nose is powerful, concentrated, fruity and woody. The attack is strong and tannic. The tannins are firm, but well incorporated by the smoothness.

We are in the presence of a wine of great volume, with supple tannins and very long-lasting aromas and tastes. This is a fine wine for cellaring.

Serve at: 16°C

Serve with: Game

Cellaring Potential: 10 to 15 years