

CHAMBOLLE MUSIGNY

1^{ER} CRU

"Les Fuées"

Domaine Faiveley



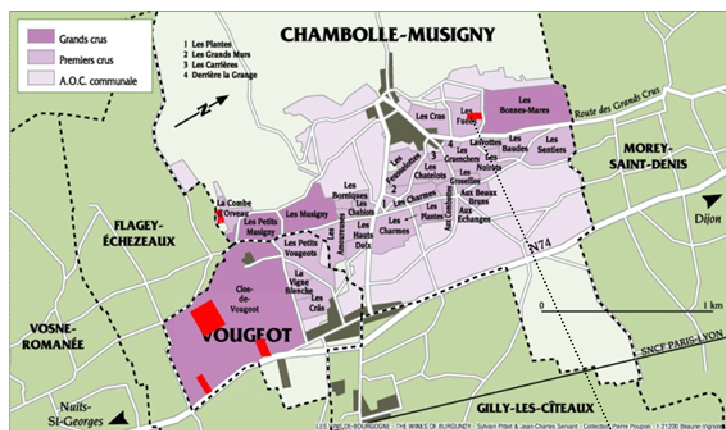
The plot 'Les Fuées' is situated in the north of the village, continuing on from the Grand Cru 'Les Bonnes Mares'.

Appellation Profile:

Total Surface Area: 4 ha 38 a 41 ca
Exposition: East, South-East
Soil: Very shallow, Limestone, Red Clay
Grape Variety: 100 % Pinot Noir

Domaine Faiveley surface area:
0 ha 18 a 97 ca - [0.47 Acres]

Yield:
40 hl / ha: 5300 bottles / ha



Winemaking

The hand-picked harvest goes through a short prefermentary maceration before being vinified. For the duration of the 18-20 day vatting period, the wine is kept at low temperature.

It is then matured in oak barrels for 14 to 16 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 come from high-quality barrel makers and have been rigorously selected for their fine grain and light toast.

Tasting Notes

A beautiful deep and intense red. The nose is proving to be particularly expressive, revealing complex aromas of ripe fruits and toasty and smoky notes.

After a rather supple attack, this wine has beautiful volume and high-quality, and is full of finesse and elegance.

Serve at: 14°C to 16°C

Serve at: Game

Cellaring Potential: 7 to 10 years