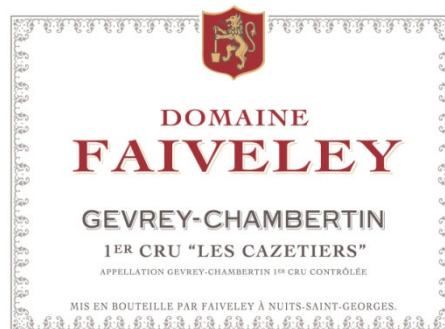


GEVREY-CHAMBERTIN

1^{er} Cru "Les Cazetiers"

Domaine Faiveley



The term "Cazetier" may come from 'Castel' and indicate this plot's geographical position in the village, as it lies above the castle of Gevrey.

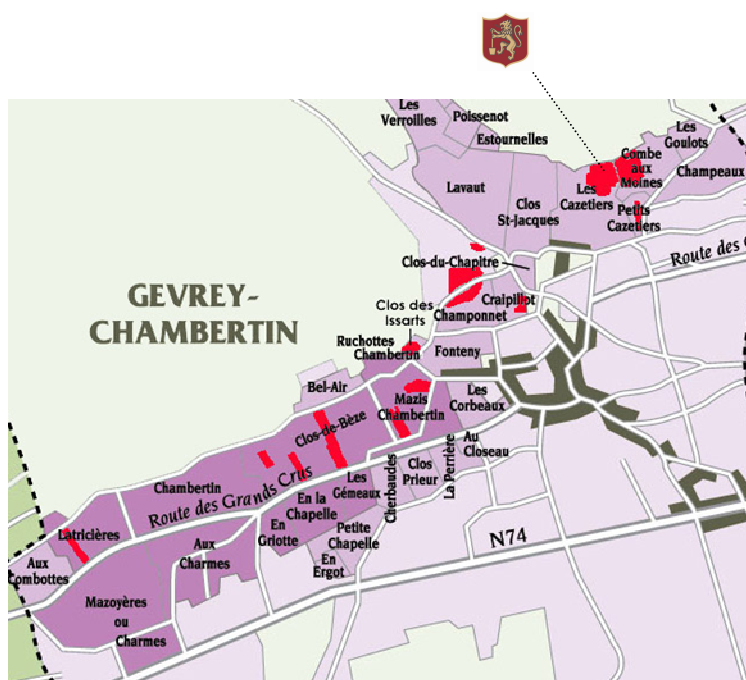
Appellation Profile:

Total Surface Area: 9 ha 11 a 90 ca
Exposition: East
Soil: White Marls
Grape Variety: 100 % Pinot Noir

Domaine Faiveley surface area:
2 ha 04 a 80 a - [5.06 Acres]

Years the vines were planted:
1958, 1989, 1990, 1999

Yield:
40 hl / ha: 5300 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 come from high-quality barrel makers and have been rigorously selected for their fine grain and light toast.

Tasting Notes

The nose is of good intensity and complex, with aromas of red fruit, grilling and toasting. This wine is full, generous and firm on the palate, with tannins very present yet without any bitterness. It is powerful with beautiful structure and a long finish.

Serve at: 15°C

Serve with: Red Meats, Mature Cheeses

Cellaring Potential: 10 to 12 years