

MERCUREY 1^{ER} CRU

"Clos des Myglands"
Domaine Faiveley - MONOPOLE



The name of this Premier Cru, which is a monopole or single estate vineyard of Domaine Faiveley, probably comes from the English 'My Lands', the name given to this site by an English dignitary.

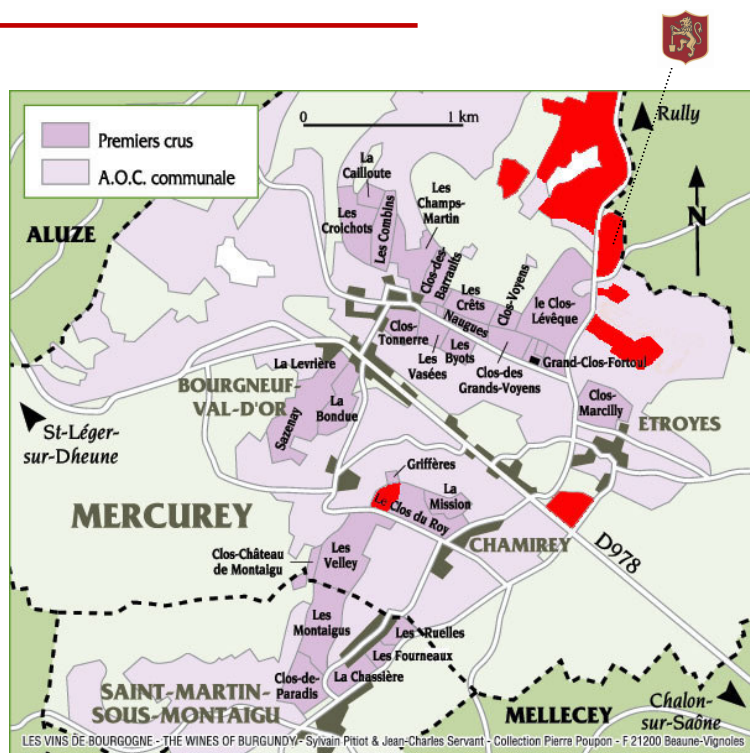
Appellation Profile:

Total Surface Area: 6 ha 31 a
Soil: Clay/Limestone
Grape Variety: Pinot Noir

Domaine Faiveley surface area :
6 ha 31 a - [15.59 Acres]

Years the vines were planted:
1963, 1971, 1974, 1975, 1982, 1991, 1992

Yield:
40 hl / ha: 5300 bottles / ha



Winemaking

To maintain all the freshness and quality of the grapes, they are pressed and vinified on site in Mercurey. Then the wine is brought to Nuits-Saint-Georges to be 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 one third 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 sets aromas of black and red fruits against a woody and smoky base. The same greedy, fruity flavours are found on the palate. This wine is well structured with beautiful volume and velvety tannins.

All the elements blend together harmoniously giving a silky and hearty wine.

Serve at: 14°C to 16°C

Serve with: Game, Mature Chesses

Cellaring Potential: 4 to 8 years