

MERCUREY

"La Framboisière"

Domaine Faiveley - MONOPOLE



This Côte Chalonnaise village gets its name from the God Mercury (God of Merchants). The story goes that a temple was erected here in honour of this deity. This climat *La Framboisière* produces wines with real character and is one of Faiveley's highly reputed wines.

Appellation Profile:

Total Surface Area: 11 ha 11 a 20 ca
Soil: Clay/Limestone
Grape Variety: Pinot Noir

Domaine Faiveley surface area:

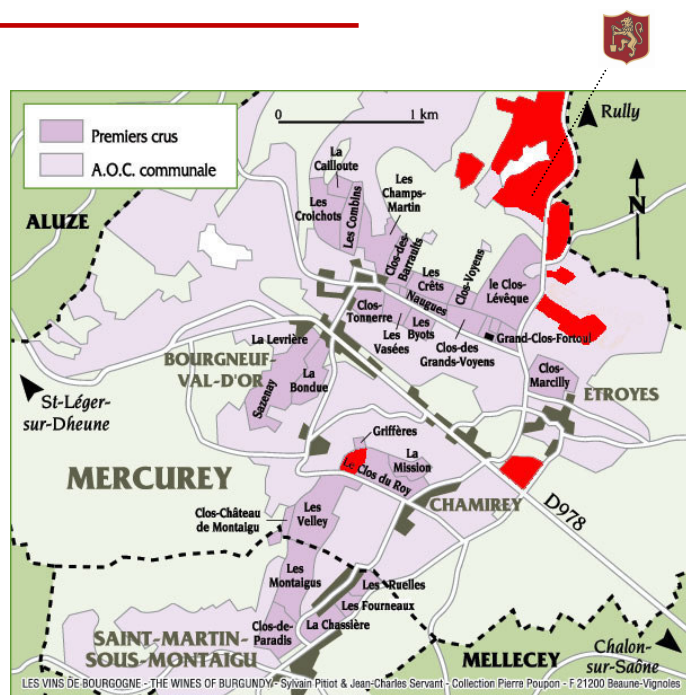
11 ha 11 a 20 ca - [27.46 Acres]

Years the vines were planted:

1949, 1964, 1965, 1968, 1990

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 part, in oak barrels for 12 to 14 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The barrels come from high quality barrel makers and have been rigorously selected for their fine grain and light toast.

Tasting Notes

This wine has a really fruity powerful nose, which mixes greedy red and black fruit aromas and woody notes. But it is on the palate that it shows its full potential, where it is powerful and fleshy with flavours of raspberry and other very ripe red fruits, almost as if we were biting into them.

Its structure is powerful, with velvety tannins and a very long and fruity finish.

Serve at: 14°C to 16°C

Serve with: Grilled Meats, Cold Meats

Cellaring Potential: 4 to 8 years