



Domaine Faiveley - Gevrey Chambertin AC(2013)

Summary

Domaine Faiveley combines the principles of modern winemaking methods with the time honored traditions that have been practiced for centuries within their 19th century cellars. Each terroir and each vintage, benefits from special attention which makes the cuvées unique. Each bottle therefore becomes the faithful reflection of its terroir.

Terroir: Domaine Faiveley Gevrey Chambertin AC is sourced from multiple parcels spread throughout the appellation. Soils are made up primarily of clay and limestone and exposures tend to be east/ southeast.

Vinification: Grapes are hand harvested and sorted upon arrival at the domaine. Following a 18-20 day maceration the must undergoes primary fermentation in a combination of stainless steel and wooden vats followed by tasting and a blending of the cuvees. The young wine is aged in 30% lightly toasted new oak barrels for 14 to 16 months.

Average Production: 5,300 bottles

Vinification

Details

- **Producer:** Domaine Faiveley
- **Wine Color:** Red
- **Region:** Burgundy
- **Country:** France
- **Blend:** Pinot Noir - 100%

Recent Press

Wine Spectator

Author: Bruce Sanderson

Date: Friday, January 1, 2016

"Pure, delivering cherry, currant and graphite flavors on a solid frame. Richly textured, firming up on the fresh finish, where mineral and earth accents persist. Best from 2016 through 2024."

Score: 89

JamesSuckling.com

Author: James Suckling

Date: Thursday, June 18, 2015

"Pretty firmness and spiciness with subtle fruit. Medium to full body, delicate tannins and a fresh finish. Made from 12 different micro-areas. Drink or hold."

Score: 90

