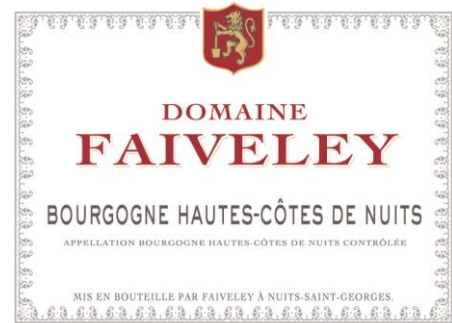


BOURGOGNE HAUTES-CÔTES DE NUITS

Domaine Faiveley



This appellation is made up of the upper reaches of the terroirs above the Côte de Nuits, in diverse, wild landscapes, which are harsher than on the Côte. The Hautes-Côtes vineyards, situated parallel to the Côte de Nuits, cover the well exposed hillslopes which dominate the Côte at an average altitude of around 300 to 400 metres.

Appellation Profile:

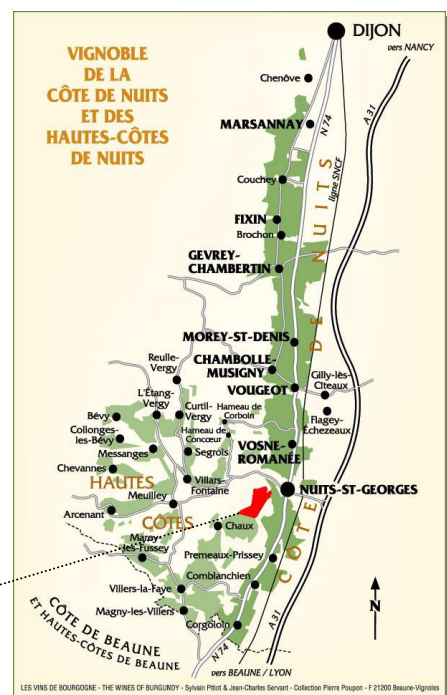
Total Surface Area of
Hautes-Côtes de Nuits: 655 ha

Exposition: Predominately South-East
Soil: Predominately Limestone
Grape Variety: Pinot Noir

Domaine Faiveley surface area:
1 ha - [2.47 Acres]

Years the vines were planted:
1991, 1992, 1993, 2000

Annual Production:
6700 bottles



Winemaking

The harvest goes through a short prefermentary maceration before being vinified. For the duration of the 15-18 day vatting period, the wine is kept at low temperature.

Part of the cuvée is matured in oak barrels for 12 to 14 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines.

Tasting Notes

A garnet red colour with some vivid red glimmers. On the nose, this wine gives off fruity and spicy scents. On the palate, we find the typical fresh red-fruit flavours of Pinot Noir. The tannins are well blended.

Serve at: 14°C to 16°C

Serve with: Red Meats and Hard Cheeses (Comté, Morbier,...)

Cellaring Potential: 3 to 5 years