

Faiveley Beaune Premier Cru Clos de L Ecu 2021

Côte de Beaune, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.6

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 3.25

Volatile Acidity(g/L): 0.61

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Faiveley Beaune Premier Cru Clos de l'Écu 2021 comes from a 2.37-hectare Pinot Noir parcel with southern exposure. The vines, planted in 1980, 1989, 1994 and 1998, grow on gravel soils. The vineyard is currently undergoing organic conversion. This Beaune Premier Cru terroir gives a fruit-driven and elegant expression of Pinot Noir, combining generosity, freshness and approachable structure.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351002592190

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L500 x W300 x H100

Vintage Notes

NA

Vinification

The wine is made with partial whole cluster fermentation and daily punching down during a 19-day vatting period. It is aged for 14 months in French oak barrels, one third of which are new. No fining is used, and the wine receives light filtration using the lenticular module process. This careful approach supports fruit purity, spice and the refined texture of Beaune Premier Cru.

Tasting Notes

Deep ruby red in colour. The nose is pure and expressive, with red and black fruit. The palate is lively and spicy, lifted by a refreshing hint of menthol. Medium-bodied and generous, it combines fruit clarity with elegance and fine tannic structure. The finish is fresh, balanced and persistent, with the wine offering both early pleasure and the ability to develop in bottle.

Food Pairing

Pair with roast chicken, duck, pork, veal, mushroom dishes, charcuterie, soft cheeses, beef tartare or refined French bistro cuisine.