Domaine Faiveley

Faiveley Clos De Vougeot Grand Cru 2020

Côte de Nuits, Burgundy, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14.5

pH: 3.55

Residual Sugar (g/L): 0.95

Total Acidity(g/L): 3.42

Volatile Acidity(g/L): 0.58

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 Clos de Vougeot Grand Cru 2020 comes from a 1.27-hectare parcel in one of Burgundy's most historic Grand Cru vineyards. The east and south-east-facing vines were planted in 1940, 1974, 1980, 1981 and 2013. The plot benefits from the depth and complexity of Clos de Vougeot terroir, giving a structured Pinot Noir with density, breadth and strong ageing potential.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000432061

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 3X75CL

Case Weight (g): 590

Case Dimension (mm): L328 x W280 x H120

Vintage Notes

NA

Vinification

Daily punching down extracts colour, tannins and aromas from the skins. After a 19-day vatting period, alcoholic fermentation is complete. The free-run wine is run off by gravity, and the marc is pressed slowly and gently to obtain pure press wine. The wine is aged for 16 months in French oak barrels, with 60% new oak.

Tasting Notes

Deep ruby red in colour. The nose is complex, with fruit, floral notes of rose and violet, and a subtle hint of oak. The palate opens smoothly, with powerful tannins and a well-structured profile. Full-bodied and persistent, it combines depth, freshness and Grand Cru authority. The finish is long, refined and structured.

Food Pairing

Pair with roast beef, venison, lamb, game birds, duck, mushroom ragù, truffle dishes, aged cheeses or classic Grand Cru Burgundy pairings.