Domaine Faiveley

Faiveley Corton Charlemagne Grand Cru 2021

Côte de Beaune, Burgundy, France

Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.15

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 4.55

Volatile Acidity(g/L): 0.44

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: Viticulture Only
Biodynamic: No
Sustainable certification: No

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001272161

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

Vineyard & Viticulture Practice

Faiveley Corton-Charlemagne Grand Cru 2021 comes from the estate's emblematic white wine parcel, owned since 1874 and located beside Corton Clos des Cortons Faiveley Grand Cru Monopole. Domaine Faiveley owns 0.86 hectares across four parcels in Le Corton and Le Rognet et Corton. The vineyards sit between 305 and 360 metres altitude, creating subtle variations within the cuvée. Eastern soils are clay-based, while the upper slopes are marked by grey marl, producing deep, mineral Chardonnay with significant ageing potential.

Vintage Notes

NA

Vinification

The hand-picked harvest is carefully transported to the Faiveley cellars in Nuits-Saint-Georges. The wine is vinified and matured in oak barrels for 14 to 16 months in 19th-century vaulted cellars, where natural temperature and humidity provide ideal ageing conditions. The proportion of new oak is on average around two-thirds of the cuvée. Barrels are selected from high-quality coopers for their fine grain and light toast.

Tasting Notes

Subtle fruit and floral aromas open the nose with restraint and elegance. The palate is deep, mineral and structured, showing the power and precision expected of Corton-Charlemagne Grand Cru. Full-bodied yet refined, it combines layered Chardonnay fruit, savoury depth and firm mineral tension. The texture is broad but controlled, with impressive aromatic persistence. The finish is long, complex and age-worthy, with further cellaring expected to enhance its depth.

Food Pairing

Pair with lobster, turbot, scallops, roast poultry, veal in cream sauce, Comté, white truffle, fine shellfish dishes or aged hard cheeses.