

Faiveley Corton Clos Des Cortons Grand Cru 2020

Côte de Beaune, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14

pH: 3.45

Residual Sugar (g/L): 1.2

Total Acidity(g/L): 3.75

Volatile Acidity(g/L): 0.52

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 Corton Clos des Cortons Grand Cru 2020 comes from Domaine Faiveley's flagship monopole, owned by the family since 1874. It is one of only two Burgundy Grands Crus to carry the name of its owner. The parcel covers 2.77 hectares, with eastern exposure. The vines, planted between 1932 and 2002, grow on ferruginous oolites and marl soils. This Grand Cru terroir produces structured, age-worthy Pinot Noir with depth, power and mineral character.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000452090

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): L535 x W320 x H105

Vintage Notes

NA

Vinification

The proportion of destemmed grapes and whole clusters varies according to the vintage. Daily punching down extracts colour, tannins and aromatic compounds from the grape skins. After a 19-day vatting period, alcoholic fermentation is complete. Free-run wine is drawn off by gravity, and the marc is gently pressed to obtain pure press wine. The wine is aged for 18 months in French oak barrels, with 50% new oak and 50% second-fill barrels.

Tasting Notes

Ruby red in colour with clear purple reflections. The nose is powerful and concentrated, with black cherry and spice. The palate is rich and smooth, showing good energy, depth and concentration. Full-bodied and structured, it combines power with elegance. The finish is long, refined and persistent, confirming its strong potential for cellar ageing.

Food Pairing

Pair with venison, roast lamb, beef fillet, game birds, duck, mushroom and truffle dishes, aged cheeses or fine dining meat courses.