



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.5

Residual Sugar (g/L): 0.9

Total Acidity(g/L): 3.45

Volatile Acidity(g/L): 0.53

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 Gevrey-Chambertin Premier Cru Les Issarts 2021 comes from a 0.61-hectare monopole, the smallest in Burgundy, situated south-west of Gevrey-Chambertin beside Les Ruchottes and above Les Mazis. The east-facing vineyard is planted with Pinot Noir vines from 1971, 2005 and 2007. Stony soils with exposed rock give mineral definition, while the site's terraces bring both richness and power from the upper terrace and floral, mineral lightness from the lower terrace.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001602197

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 over a 19-day vatting period. It is aged for 16 months in French oak barrels, with 40–50% new oak. No fining is used, and the wine receives light filtration using the lenticular module process. This vinification supports purity, fine tannins and the distinctive mineral elegance of this small Premier Cru monopole.

Tasting Notes

The nose is led by ripe fruit, with woody and liquorice notes. The palate shows fine, round and silky tannins, giving an elegant and well-balanced profile. Medium to full-bodied, it combines red-fruit depth with mineral lift and subtle oak complexity. The finish is long, polished and refined, reflecting the finesse of this Gevrey-Chambertin Premier Cru monopole.

Food Pairing

Pair with roast duck, lamb, beef, game birds, mushroom dishes, truffle pasta, Comté, aged cheeses or refined Burgundian meat courses.