

Faiveley Latricieres Chambertin Grand Cru 2021

Côte de Nuits, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.8

Residual Sugar (g/L): 1.1

Total Acidity(g/L): 2.9

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 Latricières-Chambertin Grand Cru 2021 comes from a 1.21-hectare parcel in the southernmost Grand Cru of Gevrey-Chambertin. Known in the Middle Ages as "Petite Merveille", Latricières-Chambertin combines minerality reminiscent of Clos de la Roche with the depth of Chambertin. The vines, planted in 1958, 1984 and 1989, have eastern exposure and grow on shallow limestone-rich soils with a layer of silica. The vineyard is currently undergoing organic conversion.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000752190

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 980

Case Dimension (mm): L535 x W320 x H105

Vintage Notes

NA

Vinification

The wine is made with partial whole cluster fermentation and daily punching down throughout a 19-day vatting period. It is aged for 16 to 18 months in French oak barrels, 60% of which are new. No fining is used, and the wine receives light filtration using the lenticular module process. This careful handling preserves structure, purity and the mineral depth of Latricières-Chambertin.

Tasting Notes

Intense ruby red in colour. The nose is complex, with rich roasted notes and spice. The palate opens with rich, silky tannins, building into a powerful and complex structure. Full-bodied and precise, it combines depth with mineral tension and fine aromatic persistence. The finish is long, structured and age-worthy, showing the balance and intensity expected of a Gevrey-Chambertin Grand Cru.

Food Pairing

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