



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.48

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 3.1

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 Marsannay Es Chezots 2023 comes from a 0.91-hectare parcel planted in 1970 and 1972. The vineyard is rooted in marl, clay, pebbles and gravel, with a shady exposure provided by nearby woodland. This cooler setting supports a longer growing cycle and contributes to the wine's tannic, opulent style. Es Chezots is considered a site with strong potential for Premier Cru recognition, producing Marsannay with concentration and ageing capacity.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351005222391

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

NA

Tasting Notes

The nose reveals a rich bouquet of red fruits, subtly complemented by prune notes. The palate is structured and intense, with a pronounced tannic character and ripe fruit depth. Medium to full-bodied, it combines aromatic richness with firmness and persistence. The finish is long and age-worthy, showing the distinctive opulence of the Es Chezots site.

Food Pairing

Pair with roast meats, duck, pork, lamb, charcuterie, mushroom pasta, beef stew, aged cheeses or traditional Burgundian dishes.