

Domaine Faiveley

Faiveley Mazis Chambertin Grand Cru 2017

Côte de Nuits, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.68

Residual Sugar (g/L): 2.1

Total Acidity(g/L): 3.2

Volatile Acidity(g/L): 0.47

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 Mazis-Chambertin Grand Cru 2017 comes from 1.56 hectares of vines planted on both the upper and lower slopes of Mazis-Chambertin. The vines, planted in 1945, 1959, 1974 and 2020, grow on shallow soils dominated by Premeaux limestone with low clay content. This northern Gevrey-Chambertin Grand Cru terroir gives wines of vitality, depth and intensity, capable of developing significant complexity with long bottle ageing.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000811798

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

The 2017 vintage was early, with harvest beginning on 29 August. Excellent flowering in late May produced dense, compact clusters, and favourable climatic conditions gave the wines charm and generosity. The vintage is classical in style, offering attractive fruit and balance, with wines that can be enjoyed in youth while also retaining the structure to age.

Vinification

The hand-picked fruits undergo a short maceration before partial vinification in wooden tronconic vats. After vatting, the wine is pressed using a vertical press to obtain pure, high-quality juice. It is matured for 16 to 18 months in oak barrels in 19th-century vaulted cellars. The portion of new oak is around two-thirds of the cuvée, with barrels selected for fine grain and light toast.

Tasting Notes

Medium-deep purple-ruby in colour. The nose is rich, smoky and intricate, with woody, spicy and red-fruit aromas. The palate has power and depth of fruit, supported by structure, richness, freshness and energy. Full-bodied and balanced, it combines intensity with finesse. Smooth, well-integrated tannins carry a long, persistent finish, reflecting the stature of Gevrey-Chambertin Grand Cru.

Food Pairing

Pair with steak in mushroom sauce, game stew, glazed duck breast, roast saddle of lamb, venison, aged cheeses or truffle-led dishes.