



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14

pH: 3.45

Residual Sugar (g/L): 0.3

Total Acidity(g/L): 3.55

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 Nuits-Saint-Georges Premier Cru Aux Chaignots 2020 comes from a 0.73-hectare parcel north of Nuits-Saint-Georges, close to Vosne-Romanée. The vines, planted in 1927 and 1965, are positioned mid-slope with eastern exposure on brown limestone and gravel soils. This site produces delicate, aromatic Pinot Noir with both concentration and finesse. The vineyard is currently undergoing organic conversion, reflecting Domaine Faiveley's wider focus on sustainable viticulture.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001682090

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 hand-picked harvest undergoes a short prefermentary maceration before vinification. The wine is kept at low temperature during an 18 to 20-day vatting period. Partial whole cluster fermentation is used, with daily punching down to extract colour, tannins and aromatic detail. The wine is then matured for 14 to 16 months in French oak barrels, with the proportion of new oak averaging around two-thirds of the cuvée.

Tasting Notes

The nose shows red fruit, subtle wood and smoky notes. The palate is extremely soft and refined, with a smooth, delicate texture and rounded tannins. Medium to full-bodied, it balances the power of Nuits-Saint-Georges with the finesse associated with its position near Vosne-Romanée. The finish is harmonious and elegant, with floral nuance and lingering red-fruit character.

Food Pairing

Pair with roast duck, veal, lamb, pigeon, mushroom risotto, truffle pasta, coq au vin, aged cheeses or refined game dishes.