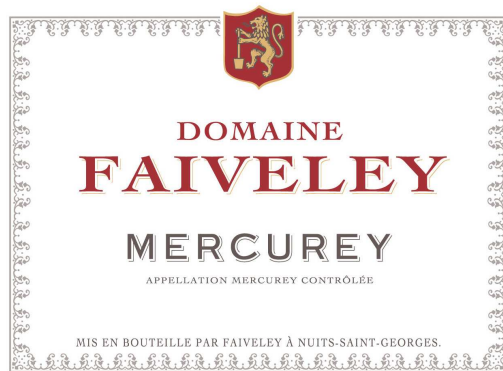


MERCUREY

Domaine Faiveley



This Côte Chalonnaise village gets its name from the God Mercury (God of Merchants). The story goes that a temple was erected here in honour of this deity. A Roman road called 'la voie Agrippa' (Agrippa's Road) crosses through Mercurey, which in Roman times, linked Chalon-sur-Saône to Autun. Today, Mercurey numbers 1400 inhabitants and is known throughout the world for the reputation of its wines. It is the largest wine-growing community in Burgundy with over 600 hectares of vines.

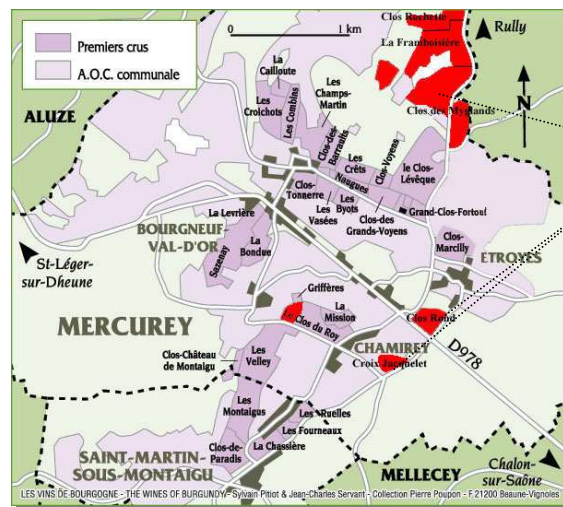
Appellation Profile:

Total Surface Area: 655 ha
Soil: Clay/Limestone
Grape Variety: Pinot Noir

Domaine Faiveley surface area:
29 ha 10 a 31 ca - [94.9 Acres]

Years of plantation:
1962, 1978, 1981, 1981

Average annual production:
155 200 bottles



Winemaking

The vinification and aging process of this wine are made following the same process as in Nuits-Saint-Georges, for our wines of the Côte de Beaune and Côte de Nuits. When the grapes reach a perfect maturity, they are harvested and transported in petty cash to our winery in Mercurey. Grapes are sorted, destemmed and crushed then put in vat with small stainless steel tanks. Grapes are cooled: the pre-fermentation maceration. Alcoholic fermentation lasts about 10 days and is directly followed by racking. The draining is done by gravity and the marc is placed in the pneumatic press with an elevator. The press wine is filtered and assembled to run wine. The wine is then aged in 100% of oak barrels (80%) and one part in vat. The aging process lasts 11 months. Wines are racked in Mercurey then transported to Nuits-Saint-Georges, to be given mass before being bottled at the headquarters of Domaine Faiveley.

Tasting Notes

A beautiful dark ruby colour. The nose opens up with notes of fresh red fruits and spices. Pleasant to taste, this wine has a round and fruity attack before revealing its fine and silky tannins.

This well-balanced wine with long-lasting aromas will be appreciated by knowledgeable winelovers and will seduce novices too....

Serve at: 14°C to 16°C

Serve with: Grilled Meats, Cold Meats

Cellaring Potential: 4 to 8 years