



MUSIGNY

Grand Cru
Domaine Faiveley

On their rocky ledge, 'Les Musigny' and 'Les Petits Musigny' tower over the Clos de Vougeot, and face the rising sun. There was a Gallo-Roman house here whose owner was called Musinus. He gave his name to what was to become one of the most prestigious terroirs in Burgundy ...

Appellation Profile :

Total surface area: 9 ha 30 a

Exposition : East, South East

Soil : Shallow limestone and red clay earth
20 % gravel

Grape Variety : Pinot Noir

Surface Area :

0 ha 3 a 38 ca - [0,08 Acres]

Year the vines were planted:

1945

Average annual production:

150 bottles

Winemaking

The hand-picked harvest goes through a short prefermentary maceration first, before being vinified in part in wooden tronconic vats. After the three-week vatting period, we use a vertical press to obtain very pure high-quality juices.

The wine is then matured in oak barrels for 16 to 18 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average two thirds of the cuvée. The barrels, which come from high quality barrel makers, have been rigorously selected for their fine grain and light toast.

