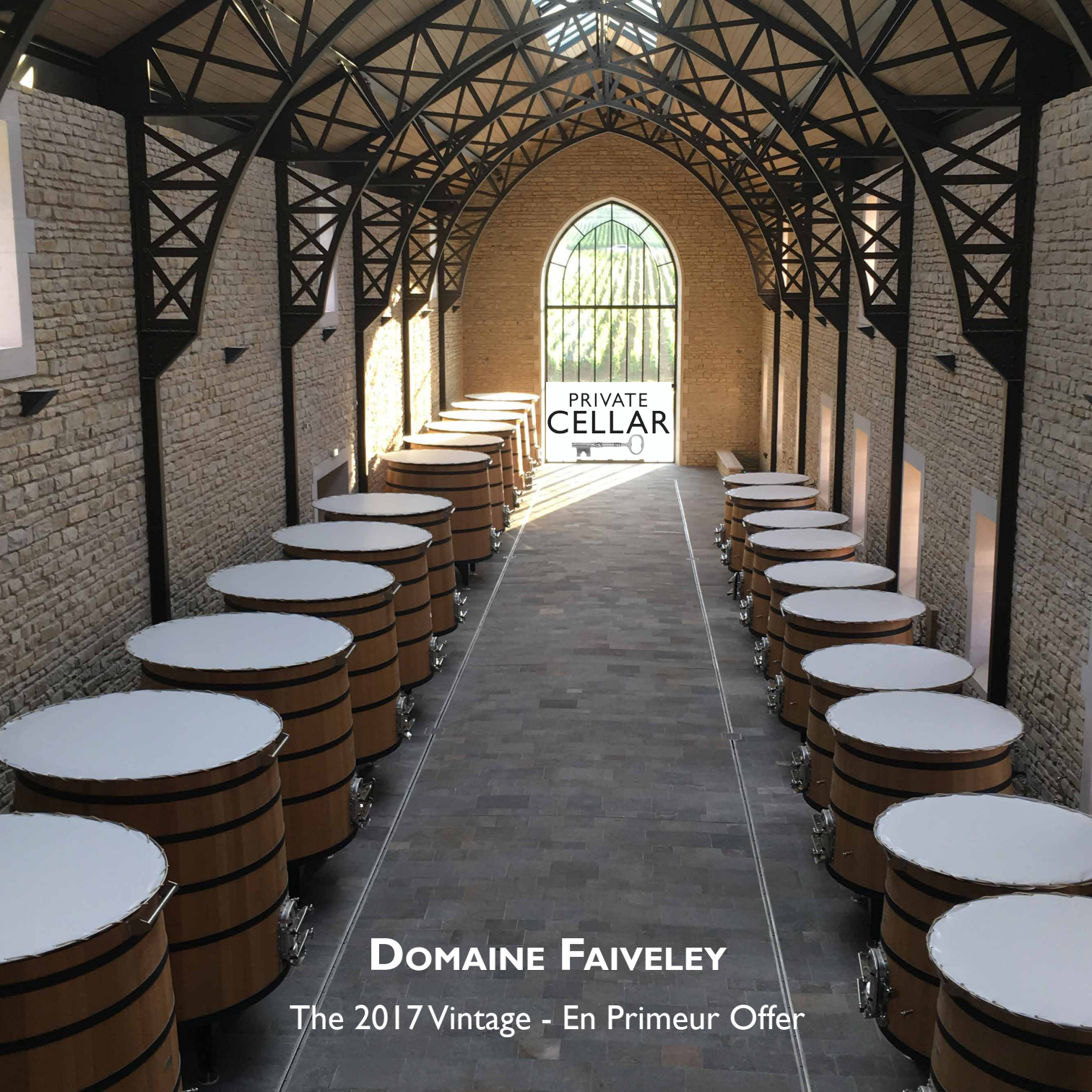


Domaine Faiveley

The 2017 Vintage - En Primeur Offer

DOMAINE FAIVELEY
À NUITS-SAINT-GEORGES
DEPUIS 1825

Domaine Faiveley 2017

en primeur

PRIVATE CELLAR

We cannot tell you how exciting it is to start the introduction to a Burgundy offer with good news of a plentiful and healthy harvest! After a run of short vintages and the shocking weather events of 2016 – which saw frost devastate vineyards throughout Burgundy – 2017 saw a welcome return to business as usual, allowing the *vignerons* to knuckle down and do what they do best: getting the most out of their vines.

The Growing Season:

A wet autumn was followed by a relatively warm and dry start to the year; rain in February and March replenished the deeper water tables but the soils close to the vineyard surface remained relatively dry which enabled an early budburst in the first week of April for both Chardonnay and Pinot Noir. April and May were colder than normal, both retarding the growth of the vines and bringing the threat of frost once more – countermeasures were taken across the whole of the Côte d'Or, from lighting bales of hay around Chassagne Montrachet to installing turbine fans to keep the air moving – but in the end the threat receded, to a collective sigh of relief.

Flowering and an even fruit set followed and the summer progressed well, with significant rainfall in July counterbalanced by a warm, dry August. More rain fell on the last few days of the month, refreshing the vines, and harvest began as soon as the vineyards were dry – as the vines were not stressed, they did not pump up the late August rainfall and the scene was set for an excellent vintage. Domaine Faiveley harvested healthy grapes in perfect conditions between 4th and 16th September with a slightly higher than average yield for Pinot Noir and a normal crop for the Chardonnay vines, a welcome change following the reduced volumes of recent years.

The Vintage:

There is always a desire to compare and contrast a new vintage with previous ones, and Faiveley's winemaker Jérôme Flous had no hesitation in describing the whites as a mix of 2014 and 2015 – the racy purity of the '14s allied with some of the concentration of the '15s. For the reds, he described them as 2007+++ – deliciously approachable, beautifully fruited but without the weight of a really great vintage, making them perfect drinkers in the medium term.

Pricing:

Reflecting the more abundant nature of the vintage, **Faiveley have reduced their prices almost across the board, from *Grands Crus* right down to humble *villages* wines** – a very welcome move which we hope will be taken up by others. We are delighted to recommend these wines to you and to order, please call us on 01353 721 999 or contact your usual salesperson by **10th January 2019**.

These wines are offered in bond and will be shipped in the spring and autumn of 2019.
Please let us know at the time of ordering if you would like to store your wines with
Private Cellar Reserves LLP or take delivery of the wines Duty Paid.

To order, or for advice and assistance,
please contact your salesperson or call 01353 721 999

White Wines

			£ per case in bond
Rully Les Villeranges, Domaine Faiveley	2017	12 per case	£135

Gorgeously rich, inviting nose with white flowers, white stone fruit and some spice behind, hints of grapefruit and lemon sherbet; the palate has more of the same, fresh and vibrant, sweet and floral, really alluring, soft and supple with just enough acidity for balance. Delicious for instant gratification. Drink 2019 - 2023

Mercurey Clos Rochette, Domaine Faiveley *(Monopole)*	2017	12 per case	£150

More effusive on the nose, much more grown up than the Rully, sweet and intense with hints of citrus with grilled notes, perfumed, leading to a palate of big creamed lemon fruit, lovely intensity, sweet and ripe, good acidity and tension, sweet and plump on the finish. Phenomenally good value. Drink 2019 - 2024

Puligny Montrachet 1er Cru Champ Gain, Domaine Faiveley	2017	6 per case	£275

Pale green gold with a nose of tight, primary citrus fruits, rich and fresh with vibrant grapefruit notes, creamed and leafy too yet very restrained, leading to a palate of deliciously fresh fruit, initially plump before the acidity comes through, sweet, with notes of grilled lemons, really alluring. Truly delicious. Drink 2020 - 2025

Puligny Montrachet 1er Cru La Garenne, Domaine Faiveley	2017	6 per case	£295

Pale gold with a very tightly fruited nose, fresh and vibrant with distant grilled and exotic spice notes, very closed but hinting at hidden riches. Fabulous intensity on the palate, really rich, deeply spiced, with noticeable new wood, nougat and almost marzipan notes, amazing definition and a really long finish. Superb. Drink 2021 - 2026+

Bienvenues Bâtard Montrachet Grand Cru, Domaine Faiveley	2017	6 per case	£1,100

Pale green gold with a floral nose, some hints of fresh grass, green spices, creamed and citrus, rich and focused with a very distant grilled note too. On the palate, an explosion of fruit, rich and linear, creamed and intense, ripe and floral, really alluring and bigger bodied than the Bâtard Montrachet below. Drink 2023 - 2028

Bâtard Montrachet Grand Cru, Domaine Faiveley	2017	6 per case	£1,200

Pale gold with a more effusive nose, rich with perfumed white flowers - lime flowers - lemons, grilled, with a tight, racy palate, with marked acidity behind and a mineral strip in the middle, rich on either side, poised and ripe, taut and exciting in the true sense. Drink 2023 - 2028

Red Wines – Côte Chalonnaise

Mercurey La Framboisière, Domaine Faiveley *(Monopole)*	2017	12 per case	£175

Vibrant, limpid ruby with a nose of sweet, grilled red berries, some red cherry notes, really expressive with a light stalky touch, leading to a palate of deliciously charismatic Pinot Noir fruit, sweet and juicy, with some sappy notes behind, fresh and ripe, lightly grilled, really expressive. Delicious. Drink 2022 - 2026

Continued...

Côte de Nuits

			£ per case in bond
Nuits St Georges 1er Cru Les Porêts-St-Georges, Domaine Faiveley	2017	6 per case	£240

Faiveley's first parcel, bought in 1830, this comprises 1.7 hectares, unusually in one block. Deep red black in colour with a nose of intense black fruits underscored by a distant hint of grilled oak, not hugely marked, overall more reserved in character but still appealing. Dense black fruit on the palate, spiced, intense yet racy, with substantial supple tannins, needing time to evolve and soften but lots going on to reward the patient. Drink 2023 - 2028

Nuits St Georges 1er Cru Les Damodes, Domaine Faiveley	2017	6 per case	£250

Vibrant pink-red, limpid and clear, with a nose of tight black fruits, really intense with notes of black cherry, cherryade, and a hint of spice leading to a rich palate of sweet, ripe red and black fruits, spiced with light tar behind, with substantial ripe tannins and lovely intensity, really vibrant. Good wine! Drink 2023 - 2029

Gevrey Chambertin 1er Cru Les Cazetiers, Domaine Faiveley	2017	6 per case	£325

Vibrant red black, with a gorgeously attractive nose of black fruits, sweet, with hints of black cherry, lightly grilled notes and a distant touch of *crème pâtissière*; rich on the palate with intense black fruits, ripe, with lovely supple but substantial tannins, perfumed and almost floral, really lovely wine, with a long, rich finish. Superb. Drink 2024 - 2029

Clos de Vougeot Grand Cru, Domaine Faiveley	2017	6 per case	£650

Deep red black, vibrant and limpid with a nose of intense black cherry fruit, ripe, with a distant note of fresh walnuts, creamed and grilled, really alluring, perfumed and still primary, leading to a palate of equally gorgeous black fruits, full bodied, smooth and velvety, with big ripe tannins behind, powerful, primary, rich. Lovely wine. Drink 2024 - 2030

Echézeaux En Orveaux Grand Cru, Domaine Faiveley	2017	6 per case	£675

Deep red to the rim, vibrant, with a nose of tight, perfumed black fruit, spice, tar, ripe, fresh and incredibly primary – so much going on, and with equally big, very smooth, supple fruit on the palate before building with fine ripe red fruits and tannins, big and intense, sweet and ripe, with distant grilled notes, a light hint of vanillin and a long, powerful finish Truly impressive. Drink 2024 - 2033

Charmes Chambertin Grand Cru, Domaine Faiveley	2017	6 per case	£650

Deep red black with an intense nose of grilled new wood, and rich black cherry notes, really alluring whilst being quite tight too; on the palate more of the same, big black fruits but not dense – brooding yet really fresh too, with almost crunchy, racy red fruit. Toasty notes behind the wood perfume, smooth with substantial tannins behind but all really ripe and fresh; wonderful contrasts in this wine that lives up to its name. Drink 2025 - 2035

Mazis Chambertin Grand Cru, Domaine Faiveley	2017	6 per case	£865

Vibrant red black with a tighter, more linear nose, giving little away after the opulence of the Charmes with some spiced Christmas notes too, alluring but it doesn't yield easily, leading to a palate of big, crunchy black fruit, smooth and fresh with big tannins behind, very creamy and spiced, rich and intense, with a refreshing, light, herbal and spiced note. Very subtle on the finish. Drink 2024 - 2035

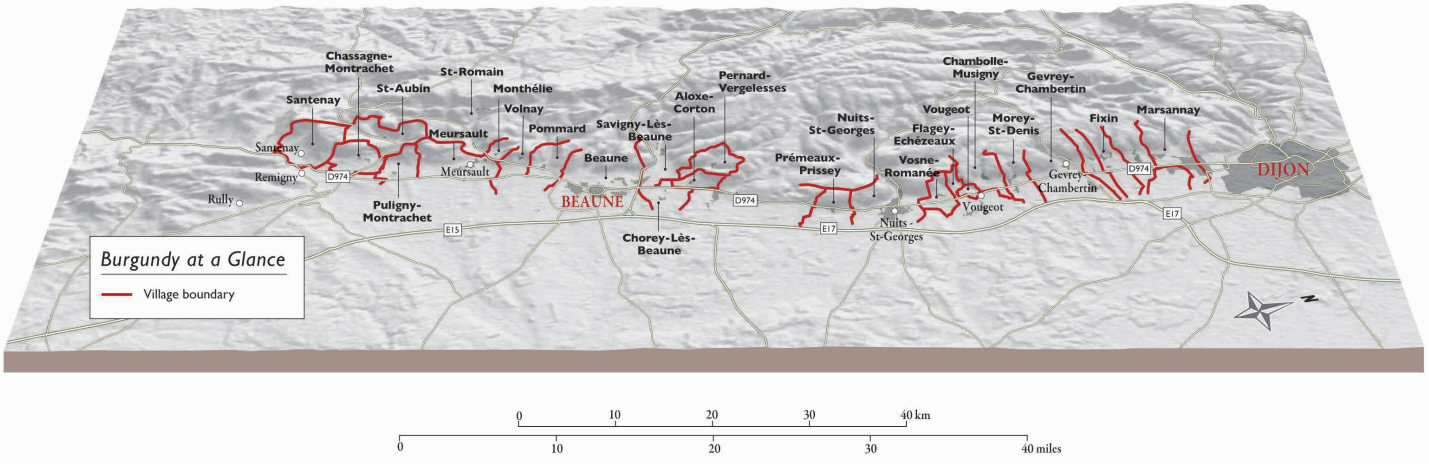
			£ per case in bond
Chambertin Clos de Bèze Grand Cru, Domaine Faiveley	2017	6 per case	£1,195

Lighter red black to the rim with a nose of supple, grilled red and black fruits, overt and instantly appealing with spiced black fruits behind leading to a deliciously attractive palate of smooth black fruits, spiced with substantial but supple tannins behind, sweet and perfumed with hints of *crème pâtissière* and oriental spice, which linger on the finish. Drink 2024 - 2035

Côte de Beaune

Corton Clos des Cortons Faiveley Grand Cru, Domaine Faiveley *(Monopole)*	2017	6 per case	£650

The Faiveley name here is integral to the appellation – if anyone else were to buy part of the plot, they would have to maintain the Faiveley name. Deep red black with a nose of tight, creamed black fruit, markedly different to the wines from the Côtes de Nuits, mineral and perfumed, with refreshing crispness; on the palate rich red fruits, again very tight and mineral, good freshness and depth sweet and perfumed with a very long finish. Truly fabulous concentration on the finish with the tannins completely hidden behind the fruit. Rich and satisfying. Drink 2023 - 2034



Map produced by Encompass Graphics Ltd

To order, or for advice and assistance, please contact your salesperson or call 01353 721 999

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Terms and Conditions for En Primeur Purchases

Wines purchased "*en primeur*", prior to being shipped, will be delivered up to 18 months after release, depending on the region. 2017 Burgundies will be shipped in Spring and Autumn 2019.

Prices for wines sold *en primeur* are quoted "in bond", exclusive of UK Duty, VAT and onward delivery but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles (12x75cl).

Cancellation of an order for *en primeur* wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to 57 High Street, Wicken, Cambridgeshire CB7 5XR.

Wines are offered subject to availability and may be subject to allocation. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves LLP account at the specialist wine storage facility, Vinothèque, for an annual storage fee.

Orders for *en primeur* wines may be made by telephone, e-mail or post and confirmation of your order or allocation will be on the issue of our invoice.

Please visit www.privatecellar.co.uk for our full terms & conditions

E&OE

Domaine Faiveley 2017
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