PRIVATE CELLAR

Domaine Faiveley 2013

"2013 was a Burgundian vintage" to quote one producer from our early December visit to the region: full of surprises throughout the growing season with sporadic rain, hail, heat and cold, rarely at the right moments. Twenty years ago, the vintage would have been a write-off, but aided by better knowledge and techniques alongside acute vigilance in the vineyards at all times, Burgundian producers have turned this potentially ugly duckling into what can only be called a swan of a year. The wines are delicious, approachable, and will drink earlier than the 2012s with the ability to age in the medium term – it isn't often that we come out of the cellars with somewhat goofy grins because the wines have so charmed us.

In brief, a cold winter gave way to a cool, dank spring, delaying the whole vegetative cycle. Flowering was late, in mid-June, and although it started off well enough it was interrupted by a huge storm in the middle which caused flowers to abort – so another small vintage was on the cards. July, August and September were, on the whole, fine and hot, interspersed with occasional rain and with a cataclysmic hail storm on 23rd July which obliterated much of the fruit from various vineyards in the Côte de Beaune, particularly Volnay and Pommard, for the third year running. However, for those who avoided the hail, the fruit continued to develop nicely throughout the summer, on its later schedule but in fine form.

Harvest didn't start, in most cases, until early October, and a brief episode of rain combined with the late-September high temperatures meant that domaines had to put their staff into the vineyard for a very rapid harvest to avoid the threat of rot. Even so, many growers lost a further 5% - 25% of their harvest during sorting, both in the vineyard and again in the cellars. Twenty years ago, there would have been much less sorting leading to the taint of rotten fruit in the vats but we didn't taste a single wine this year which had even a whiff of rot – a real testament to the work that the producers have put in.

Based in Nuits St Georges, Faiveley is a company of two parts, making wine from the family's own vineyards and also from bought in grapes, with some of the latter in vineyards cultivated by the Faiveley team. It is a winning formula, as they bring to their négociant wines the same rigour and winemaking as they use for their own properties. The wines on offer here are a mix of Domaine and négociant wines, the latter being marked Joseph Faiveley, and they are offered per case in bond. This offer is only valid until Friday 16th January 2015, or while stocks last, so please don't delay in placing your order by calling us on 01353 721 999.

Nicola Arcedeckne-Butler MW
December 2014

			£ per case in bond, London
Mercurey, Domaine de la Framboisière, Domaine Faiveley	2013	12 per case	£150

Monopole. Bright, glistening, raspberry red, with fresh, sappy fruit on the nose, vibrant and appealing, leading to a sweet, succulent palate with lovely sappy fruit, crunchy in a really refreshing way, with light tannins and gentle acidity right to the finish. A truly delicious wine which could be drunk now or in the next 2-3 years. Drink 2015 to 2018

Nuits St Georges 1er Cru les Pruliers, Joseph Faiveley	2013	6 per case	£185

Lovely vibrant red colour to the rim, jewel-like, with a more intense, substantial nose, masculine and muscular with soured fruits – morello cherry, cranberry – and some sweetness behind, leading to an intense palate with more black fruits on it, sweet and mineral, rich and succulent with lovely depth and length and a deliciously alluring finish. Drink 2016 to 2020

Chambolle Musigny 1er Cru les Charmes, Domaine Faiveley	2013	6 per case	£325

Bright red black to some very faint brick tones on the rim, not deep in colour, with a very attractive nose of cooked red fruits with a hint of vanillin, leafy and fresh, leading to a more substantial palate with mineral black and red fruits, with hints of morello cherry, riper than the nose implies, brambly and very pretty with a fine tannic backbone and a light bite of acidity going to a long, ripe finish. Drink 2016 to 2020

		£ per case in bond, London
Clos de Vougeot Grand Cru, Domaine Faiveley	2013	6 per case £540

Deeper red black with a very primary, intense mineral nose of red and black fruits, more muscular than the other wines so far, intense and toasty, some sweetness but definitely not overt at this stage. Intense red and black fruit on the palate, rich and layered with fine, ripe tannins behind, black cherry notes going to a sweetly fruited finish layered with a substantial tannic backbone and bright acidity. Very closed and tight at present but with all the right ingredients for the future. Drink 2017 to 2022

Echézeaux Grand Cru, Domaine Faiveley	2013	6 per case £550

Light, vibrant red right to the rim with a tightly fruited nose of musky red fruits, intense and savoury yet very restrained still. Big, creamy red and black fruit on the palate, incredibly restrained with substantial tannins behind, this is trying hard not to give anything away yet still the sweet black fruits come through behind. Long, fresh and vibrant on the finish. Drink 2016 to 2022

Chambertin Clos de Bèze Grand Cru, Domaine Faiveley	2013	6 per case £950

Deeper red black, limpid to the rim, with a nose of floral black fruits, pretty and mineral with hints of red flowers, leading to a big, intensely black-fruited palate, not sweet but substantial, black cherry, mineral, with fine balancing acidity and tannins hidden by the sweet ripe fruits. Delicious, juicy and long; a real Grand Cru. Drink 2017 to 2023

Chambertin Clos de Bèze les Ouvrées Rodin Grand Cru, Domaine Faiveley	2013	3 per case £1,100

Tiny production from a small parcel of older vines within Clos de Bèze means that allocations are severely restricted. Bright vibrant red-black with a desperately alluring nose of toasty black fruits, dense and rich with a lightly soured note – think cranberries. Creamed, intense black fruits on the palate, again toasty and ripe with a fine tannic balance almost entirely masked by the fruit. Rich, appealing, mouth-watering and with an incredibly long finish. Drink 2017 to 2024

Puligny Montrachet 1er Cru les Champs Gains, Joseph Faiveley	2013	6 per case £215

Vibrant pale gold with an intense nose of white flowers, sweetly fruited and fresh with a very distant hint of creamy vanillin. Sweet, creamy and fresh on the palate with a hint of iodine, saline with lovely density and weight in the mouth, long with good balancing acidity and a deliciously fresh finish. Drink 2016 to 2019+

Puligny Montrachet 1er Cru la Garenne, Domaine Faiveley	2013	6 per case £245

La Garenne is one of the vineyards which was hard hit by hail in 2013, resulting in a significantly reduced yield, and as a result was not available to taste. Please note that there is very limited stock of this wine.

Bienvenues Bâtard Montrachet Grand Cru, Domaine Faiveley	2013	6 per case £995

Bright green gold with a gorgeously attractive nose, fresh and sherbety but also intense, floral and creamed with hints of almond blossom. Lovely and creamy on the palate with substantial acidity behind the green skinned fruits and a very distant light toasty note behind; deliciously appealing, rich and with a lovely long finish. Deceptively smooth.
Drink 2017 to 2020

To place an order, please call us on 01353 721 999

Private Cellar's en primeur terms & conditions apply
and this offer is valid until Friday 16th January 2015 or while stocks last

Please visit our website www.privatecellar.co.uk
for our terms and conditions for en primeur purchases

Tasting notes and text by Nicola Arcedeckne-Butler MW, December 2014

PRIVATE CELLAR

www.privatecellar.co.uk