



MAZIS CHAMBERTIN GRAND CRU

PRODUIT

Domaine Faiveley's Mazis-Chambertin is a grand cru with a strong character, located on one of the oldest and most renowned terroirs in Gevrey-Chambertin. This powerful climate, with its deep clay-limestone soil mixed with gravel, gives the Pinot Noir remarkable intensity and imposing structure, without ever compromising the elegance characteristic of the grands crus.

On the nose, the wine reveals a complex palette of ripe black fruits, candied cherry, leather, spices, and undergrowth, with a smoky touch characteristic of the cru. On the palate, the texture is dense and fleshy, supported by well-present but silky tannins, and a long, ample, and persistent finish.

A great wine for aging par excellence, Mazis-Chambertin pairs ideally with game dishes, meats in sauce, or truffled dishes, and illustrates the controlled power and stylistic rigor of Domaine Faiveley.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	13,5%
Potentiel de garde	20 ans +
Cépages	Pinot Noir