

# Wine of the Month

June, 2017



Domaine Faiveley Mercurey 1er Cru “Clos des Myglands” 2014

**Rated 90 Points, Wine Spectator** – “A burst of raspberry and blueberry highlights this lean, sinewy version. Intense, with spice and mineral elements emerging as this plays out on the long aftertaste. Best from 2019 through 2029.”

Domaine Faiveley combines the principles of modern winemaking methods with the time honored traditions that have been practiced for centuries within their 19th century cellars. Each terroir and each vintage, benefits from special attention which makes the cuvées unique. Each bottle therefore becomes the faithful reflection of its terroir.

**Terroir:** Another of Domaine Faiveley’s famed monopoles, 1er Cru Clos de Myglands (mee-glaund) is a 14 acre parcel located north of the village of Mercurey and adjacent to Faiveley’s lieu-dit La Framboisiere. Vines here date back to 1961 and are planted in a mixture of clay and limestone soils.

**Vinification:** Grapes are hand harvested, sorted and pressed on site in Mercurey. Following vinification the young wines are brought to the domaine cellars in Nuits-St-Georges for aging. The wine is aged in a combination of stainless steel and oak for 12 to 14 months prior to release. Approximately 1/3 of the oak is first use.

List Price \$49.99

**Wine of the Week Price: \$36.99/bottle**