

## DOMAINE FAIVELEY PULIGNY-MONTRACHET 1er CRU CHAMP GAIN 2019

94



\$155

Product Code:	3256	Closure:	Cork
Country:	France	Unit:	Each
Region:	Burgundy	Volume:	750ml
Sub Region:	Côte de Beaune	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay		



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### TASTING NOTES

#### Winery notes (2019 Vintage)

"2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The white wines are powerful and concentrated yet balanced out by a crisp acidity. The aromatic profile exudes notes of freshly cut pear.

In 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. The exceptional terroirs of Puligny-Montrachet offer optimum conditions for the Chardonnay grape variety. The "Champ Gain" climat covers 10 hectares of vines situated just below "La Garenne" on the upper parts of the hillside. The name of this parcel signifies "land reclamation on the forest". The domaine has owned this climat since the 2014 vintage.

Attractive nose offering subtle and seductive notes of citrus and exotic fruits combined with delicate toasty notes. The palate is rich and well-balanced with a smooth mouthfeel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency."

**92-94/100 Robert Parker's Wine Advocate** (2019 Vintage)

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"The 2019 Puligny-Montrachet 1er Cru Champ Gain is showing very nicely, offering up aromas of citrus oil, pear and fresh apricot, complemented by hints of pastry cream and warm bread. Medium to full-bodied, bright and fleshy, with lively acids and an ample core of fruit, it concludes with a precise, mineral finish. Jérôme Flous told me that Faiveley began picking on September 9, finishing by the 20th, and that yields averaged out at around 35 hectoliters per hectare in white and a little less in red. Comparing the 2019 vintage to "a more concentrated version of 2010," he admires—as I do—its vibrant fruit tones and refined tannins, finding it more elegant than 2018."

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## **93/100 Decanter** (2019 Vintage)

"From just over 1ha of mostly old vines at the top of the slope that Faiveley has owned since 2014. The grapes are fermented in cask (half new) to give a wine with ripe apple and spice notes on the nose, then a rich texture that is still well balanced by a fresh, lemony acidity. Marvellously balanced, with good concentration and length. Drinking Window 2024 - 2049."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
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