

2021 HARVESTS

A rare vintage

Climatic conditions



The winter of 2021 was very classic with average temperatures and rainfall levels. Late March (30 and 31 March, and 1 April) saw much higher temperatures than usual for this period: 27°C! The bud burst that was expected in mid-April therefore took place ten days earlier than anticipated on the 4 April. During the nights of the 5, 6 and 7 April, temperatures fell well below the 0°C mark and as low as -8 °C. Our teams acted admirably and lit candles in our Corton-Charlemagne and Puligny-Montrachet parcels (Bâtard-Montrachet, Bienvenues and our 1^{ers} Crus) in order to protect the newly formed buds. Our Chardonnay vines as well as the whole of the Côte chalonaise were at a more advanced stage than those in the Côte de Nuits and therefore more sensitive to and highly impacted by the frosts. Flowering took place from the 10 to 21 of June and was quick and heterogeneous. From May through until July the weather was cool and humid (300 mm of rainfall which is twice the average). The weather was warm and sunny from the 10th of August onwards.

Late harvests



This year we harvested in the bright sunshine and the grapes displayed excellent ripeness and acidity.

Harvesting began on the 21 September in the Côte chalonaise with our Mercurey white and in the Côte de Beaune with our Corton-Charlemagne, Bâtard, Bienvenues and Puligny 1^{ers} Crus. We then moved on to our Volnay, Monthélie and Beaune 'Clos de l'Ecu'. The first cuttings began in the Côte de Nuits on the 23 September and our Grands Crus were harvested on the 24, 25 and 26 September. The harvests drew to a close on the 30 September with our Mercurey red, Marsannay and Gevrey-Chambertin villages.

The 2021 vintage got off to a difficult start owing to black frosts (winter frosts) on the 5 and 6 April and white frosts (known as 'spring frosts') on the 7 April. The heavy rain in July as well as the last storms on the night before the harvests also reduced yields considerably: around 20 hectoliters/hectare for the Chardonnay and 25 hectoliters/hectare for the Pinot Noir. Furthermore, a careful sorting was carried out in the vat house as the health conditions of the grapes was not consistent across all of the parcels.

2021 Vintage

at Domaine Faiveley
(Côte d'Or & Côte
Chalonaise)

10

days of cutting

200

pickers



Average yields :

20hL/ha in white

25hL/ha in red



300

different parcels
harvested



1 400

barrels filled – inc.
300 new barrels -



The wines (October 2021)

Our
red
wines



At this early stage, the wines are elegant, charming and aromatic. After several hot and sunny vintages, we now have a more classic style of Burgundy on our hands: less of the spice and black fruits but more on the side of zesty red fruits.

Excellent ripeness and balance, particularly in the wines from the north of the Côte de Nuits.

Our
white
wines



Our Chardonnay are direct, pure and taut. They are elegant, fruity and displaying excellent acidity levels.