

TUTTO

DOMAINE DES FAUVETTES

Mâcon, Bourgogne



From a tiny cellar adjacent to her home in the village of Uchizy in the Mâconnais, Maryse Chatelin produces wines of rare finesse.

Having worked alongside her husband Alexandre Jouveaux for many years, in 2012 Maryse found herself a quiet spot amongst woodland outside the village and planted a tiny patch of Pinot Noir over pure limestone.

Well aware of the effect climate change is having on the environment, the site faces east and is one of the highest in the region at 300 metres above sea level. The vineyard's remote location allows for a real focus on biodiversity and the beautiful site positively teems with life.

In the cellar, Maryse displays a real lightness of touch. Fermentations are carried out as infusions, the wines are aged in very old, large foudre and bottled by gravity directly from the casks, unfiltered, with nothing added at all.

Her thoughtful, original and strikingly pure expressions of Pinot Noir are truly one of a kind.

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De l'aube à l'aube ...

BOURGOGNE DE L'AUBE À L'AUBE

2018

From young vines of Pinot Noir planted over pure limestone in Uchizy. Exposed east, the vines are planted at over 300 metres above sea level. This was fermented as whole bunches for ten days in cuve with no pigeage or remontage, before being pressed off to 1200 litre foudre for fifteen months of élevage. Bottled by hand directly from the casks, this warmer vintage offers an explosion of black fruits, flowers and spice. We have a handful of magnums available too.