



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 MERCUREY PREMIER CRU “CLOS DES MYGLANDS” MONOPOLE



WINERY

Wine runs deep in the Faiveley family’s blood, as they have been deeply rooted in Bourgogne, its history, and its culture for almost two centuries now. Their values have remained unchanged over the last seven generations and are based on a deep attachment to the Bourgogne region, an instinctive passion for the terroirs, and an innate respect for man and his work. Today they are one of the largest owners in Burgundy, with holdings spreading from the Côte de Nuits to the Côte Chalonnaise, featuring polished, collectible reds and whites with exceptionally high ratings.

WINE

The name of this Premier Cru, a monopole from Domaine Faiveley, most probably originates from the English “My Land”, the name given to this area by an English dignitary. This clos produces a powerful, direct, and well-balanced wine.

VINEYARDS

Plot - 6.31 ha

VINTAGE NOTES

The winter of 2022 was relatively mild with average levels of rainfall. The nights of April 10-12 saw some frost (-2°C) although our vines fortunately did not suffer too much. Bud burst occurred in mid April. Flowering began on May 18 in the Côte chalonnaise and May 23rd in the Côte d’Or. Spring saw lightning fast growth during the 2022 vintage with the extremely fast development of the plant owing to the effects of the rain and warmth The month of May was

a record-breaker in terms of heat (as high as 30°C) and was also very dry. At the beginning of June, the vines made up for the lost time caused by the spring frosts. Another defining characteristic of the vintage was 3 severe storms in the Côte de Nuits in June 2023 with cumulative rainfall levels of 250mm (compared to the 60mm average in June). The rain in June proved highly beneficial and enabled the vines to withstand the intense summer heat thanks to water reserves stored in the soils. This year the harvests took place in the glorious sunshine and the fruit displayed exceptional ripeness with sugar levels in line with the average. It was a particularly high quality harvest this year and the grapes were intensely fragrant and in perfect health.

WINEMAKING

The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are pumped over twice daily in order to extract color, tannins and aromas from the skin of the grapes. After a 15 to 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine.

TASTING NOTES

The nose reveals notes of black and red fruits combined with subtle woody and smoky notes. The palate offers the same rich, fruity aromas as the nose. This full-bodied wine has a velvety tannic backbone which gives a sensation of warmth on the smooth finish.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte Chalonnaise
- Appellation: Mercurey, Premier Cru, AOC
- Climat: Clos des Myglands - Monopole
- Soil: Clay-Limestone, small amount of pebbles and clay
- Age/Exposure: Planted 1963, 1971, 1974, 1975, 1982
Southeast exposure
- Eco-Practices: Organic Farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 15 months in French oak barrels,
30% new oak

TECHNICAL DETAILS

- Alcohol: 13.5%