



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 PULIGNY-MONTRACHET

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

This village lies between Meursault and Chassagne-Montrachet and offers exceptional terroirs in which the Chardonnay grape variety thrives. Vines have been cultivated here since the 12th century although it was not until 1879 that Puligny added its name to that of the more reputed Grand Cru: Montrachet.

VINEYARDS

Plot Size: 0.48 ha

Domaine Faiveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns.

VINTAGE NOTES

Winter 2023 was mild and dry, with no rain for five weeks from late January to early March. Rain returned in March, followed by heavy downpours in April and May. To guard against frost, the team pruned in two stages, in January and

late March. Frosts on March 27 and April 3 had little impact due to the dry cold, though a few early parcels in the Côte Chalonnaise were affected. Budburst was slightly delayed, with Chardonnay around April 12 and Pinot Noir around April 20. Warm weather in early June led to rapid flowering and abundant fruit. Green harvesting in July reduced yields by about 30% in the Côte de Nuits. Minor hailstorms in mid-July caused limited damage. August's varied temperatures aided ripening. Harvest occurred during a heatwave, yielding healthy, aromatic grapes. This was the estate's second fully organic season, with certification expected in 2025.

WINEMAKING

The musts are extracted using a pneumatic press before being settled. Vinification lasts for 4 weeks and takes place in French oak barrels (less than a third of which are new oak) in our cellars at consistent natural temperatures and hygrometry.

TASTING NOTES

The nose will entice you with its subtle and seductive aromas of white flowers combined with a touch of vanilla and fresh hazelnut. The palate offers a direct, mineral attack which evolves to reveal rich notes of vine peach, exotic fruits and salted caramel.



VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Beaune
Appellation:	Puligny-Montrachet, AOP
Soil:	Very rocky limestone
Age/Exposure:	Planted 2014 Southeastern exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	14 months in French oak barrels, less than one-third new oak, with regular stirring

TECHNICAL DETAILS

Alcohol:	13%
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