



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 VOSNE-ROMANÉE

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

In the ninth century, the village of Vosne was a part of the St Vivant Priory. In 1866, it added 'Romanée' to its name. Vosne-Romanée, which is situated between Vougeot and Nuits-Saint Georges, is one of the famous Côte de Nuits names.

VINEYARDS

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 hand-picked harvest is vinified for Domaine Faiveley. Our Oenologist tastes each cuvée and only chooses the best wines from trusted producers. The wine is then matured in oak barrels for 14 to 16 months, in our nineteenth century vaulted cellars which provide ideal conditions for wine aging. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée. The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and moderate toast.

TASTING NOTES

A ruby-red color of beautiful intensity. The nose unveils light woody and fruity aromas. The attack is supple and fruity. Then, the wine reveals its fine and pleasant tannins, which give it remarkable balance and nice volume. This Vosne-Romanée is elegant and has good length on the palate.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Nuits
Appellation:	Vosne-Romanée, AOP
Soil:	Chalky marls
Exposure:	East, Southeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	14-16 months in French oak barrels, one third new oak

TECHNICAL DETAILS

Alcohol:	13.5%
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