



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2022 PULIGNY-MONTRACHET PREMIER CRU “LES FOLATIÈRES”

### WINERY

Wine runs deep in the Faveley 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 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. The exceptional terroirs of Puligny-Montrachet offer optimum conditions for the Chardonnay grape variety. Planted on the same line of the slope as Montrachet and Chevalier-Montrachet Grand Crus, “Les Folatières” is one of the most esteemed Premier Crus in Puligny-Montrachet.

### VINEYARDS

Domaine Faveley 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

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 winemakers that we have selected produce wines of outstanding quality. The aging process continues in our cellars at consistent, natural temperatures and hygrometry.

### TASTING NOTES

The nose is very pleasant and charms with its subtle and enchanting character. There are citrus, floral and dried fruit aromas. This wine is full on the palate and strikes a balance between smoothness and liveliness. An harmonious wine with long-lasting aromas and flavors.



### VINEYARD

- Region: Bourgogne
- Sub-region: Côte de Beaune
- Appellation: Puligny-Montrachet, Premier Cru, AOC
- Climat: Les Folatières
- Soil: Stony
- Exposure: Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

### WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 17-18 months in French oak barrels, 40-50% new oak, with regular stirring

### TECHNICAL DETAILS

- Alcohol: 13%