



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 LADOIX “LES MARNES BLANCHES”

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

Ladoix-Serrigny is one of the Côte de Beaune’s oldest winemaking villages. The first Lords of Ladoix were present here as far back as the 13th century.

VINEYARDS

Plot: 3.02 ha

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 mainly in French oak barrels (less than a third of which are new oak) in our cellars at consistent, natural temperatures and hygrometry.

TASTING NOTES

Pale yellow with greenish glimmers. The nose reveals fresh, floral aromas and a touch of brioche. The palate is rich and powerful with toasty notes and a pleasant freshness. A lively and direct wine with excellent tension.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Ladoix AOP
Climat:	Les Marnes Blanches
Soil:	Marly limestone, clay, ferruginous oolites
Age/Exposure:	Planted 2007, 2013 Northeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in French oak barrels, less than one-third new oak with regular stirring.

TECHNICAL DETAILS

Alcohol:	13%
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