

À NUITS-SAINT-GEORGES DEPUIS 1825

2023 MERCUREY "VIEILLES VIGNES" ROUGE



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 Côte Chalonnaise village takes its name from the god Mercury (God of trade). Mercurey is intersected by the Agrippa road which linked Chalon-sur-Saône to Autun in the Roman era. The wines of Mercurey have given this village its reputation throughout the world. For centuries, Domaine Faiveley's extensive holdings in Mercurey have produced exceptional expressions from the appellation. With up to sixty year-old vines, the wine presents great concentration and structure.

VINEYARDS

Plot - 27.25 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

Partial whole cluster fermentation with twice daily pumpovers for a 15-19 day vatting period. 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 colour, 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 "vieilles vignes" (old vines) are up to sixty years old and produce an exceptionally aromatic wine that offers a true reflection of its Mercurey terroirs. The palate reveals a smooth, fruity attack and evolves towards notes of ripe red berries and a touch of vanilla. An intensely aromatic wine with a delicate structure and silky smooth tannins that will win over wine experts and amateurs alike.

VINEYARD

Region:BourgogneSub-Region:Côte ChalonnaiseAppellation:Mercurey AOPSoil:Clay-Limestone

Age/Exposure: Planted 1962, 1978, 1981

Southeast exposure

Eco-Practices: Organic Farming

Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir

Aging: 12 months in French oak barrels,

10% new oak

TECHNICAL DETAILS

Alcohol: 13.5%

