



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 CHASSAGNE-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

At the end of the 19th century, like many other Côte d'Or villages, Chassagne chose to add the name of its best cru to its village name, becoming Chassagne-Montrachet in 1879.

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

We have selected a vine grower who provides us with musts of outstanding quality which we then vinify in our Nuits-Saint-Georges winery.

TASTING NOTES

A brilliant light yellow color. The nose has great finesse with mineral and light woody notes. This wine is bold, pure, concentrated and balanced on the palate with remarkable length. An elegant and classy white wine, which distinguishes itself by its long-lasting aromas and flavors.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Chassagne-Montrachet AOP
Soil:	Dark brown limestone, clay
Exposure:	Southeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	14 months in French oak barrels with regular stirring

TECHNICAL DETAILS

Alcohol:	13.5%
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