



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 BOURGOGNE PINOT NOIR

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

Domaine Faiveley vinifies its Bourgogne Pinot Noir from grapes grown in the domain's vineyards as well as selected grapes and musts from its partner winemakers. A quality control is made on each plot we have reserved so that we can check the quality of the grapes and the professionalism of our winegrower partners.

VINEYARDS

Burgundy's vineyards date back to the Gallo-Roman era, but were abandoned for many years. Thanks to the monks from the Abbey of Cîteaux, well-known for the quality of their work in the vines and their knowledge of terroir, these vineyards were developed from the 11th century.

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

Partly aged in vats and partly in French oak barrels for 12 to 14 months in our cellars in Nuits-Saint-Georges.

TASTING NOTES

Beautiful ruby color. This wine has pleasant, fresh, red-fruit aromas on the nose, which we also savor on the palate. It has rich and very ripe substance, with fine round tannins. It's a very well-structured and pleasant wine.



VINEYARD

Region: Bourgogne
Appellation: Bourgogne AOC
Soil: Clay-limestone
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: Pinot Noir
Aging: 12 to 14 months in French oak barrels and stainless steel vats

TECHNICAL DETAILS

Alcohol: 13%