



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 BOURGOGNE CHARDONNAY

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 Chardonnay from grapes grown in the domain's vineyards as well as selected grapes and musts from its partner winemakers. We have been carrying out some quality controls allowing us to assure ourselves of the quality of the grapes and the professionalism of the producers we are in partnership with.

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

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

Matured for 8 to 10 months in our cellars in Nuits-Saint-Georges. Part of the cuvee, which varies depending on the vintage, is aged in oak barrels.

TASTING NOTES

A brilliant pale greenish-yellow color. The very nice expressive nose has white flower scents. The attack is bold and generous. This wine, which is balanced on the palate, has good volume and quite exceptional long-lasting scents and tastes for a Bourgogne blanc. This is a good value wine that can be enjoyed from now on.



VINEYARD

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

WINEMAKING

| | |
|------------|--|
| Varietals: | Chardonnay |
| Aging: | 8-10 months, partially in French oak barrels |

TECHNICAL DETAILS

| | |
|----------|-------|
| Alcohol: | 13.5% |
|----------|-------|