



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 MERCUREY BLANC, “CLOS ROCHETTE” MONOPOLE

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 parcel neighbors La Framboisière. The soils in Clos Rochette are very compact, hard to plough, and scattered with small rocks that give this climat its name. This parcel has been one of Domaine's monopoles since 1933.

VINEYARDS

Plot - 5.45 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. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (55%) in French oak barrels, 25% of which are new oak.

TASTING NOTES

This wine reveals exceptionally complex aromas and a fresh nose offering white flowers and spices. The lively attack gives way to a smooth, oily palate thanks to its oak ageing. The flavour and aromas combine harmoniously resulting in a beautifully elegant wine.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte Chalonnaise
Appellation:	Mercurey, AOP
Climat:	Clos Rochette - Monopole
Soil:	Clay-limestone
Age/Exposure:	Planted 1960, 1987, 1999, 2009, 2017 Southeast exposure
Eco-Practices:	Organic Farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	16 months in 55% French oak barrels, 25% new oak with regular stirring

TECHNICAL DETAILS

Alcohol:	14%
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