



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 POMMARD PREMIER CRU “LES RUGIENS”



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

“Rugiens”, one of the most exceptional sites in Pommard, is divided into two sections; Domaine Faiveley’s 2007 acquisition lies in “Rugiens Hauts”, the most sought-after sector. “Les Rugiens”, along with “Grands Epenots” and “Clos des Epenots”, are widely regarded as the appellation’s finest climates. This wine is the epitome of elegance and class, offering exceptional ageing potential.

VINEYARDS

Plot: 0.50 ha. This very steep parcel with its east and south-east exposure mostly consists of limestone.

VINTAGE NOTES

The 2024 season was marked by persistent rainfall and cooler than average temperatures, especially through spring. Budburst began in early April, with flowering by mid June. Drier, sunnier weather in July and August supported slow, even ripening, and veraison started around mid August. Harvest took place in mild conditions, with a warm north wind in mid-September helping concentrate sugars. Overall, the vintage was defined by a long, gradual, and balanced growing season.

WINEMAKING

The wines are punched down daily in order to extract color, tannins and aromas from the skin of the grapes. After a 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.

TASTING NOTES

Deep ruby red hue. The nose and palate are in perfect harmony and reveal aromas of black fruits, oak and spice. The attack is powerful and underpinned by direct, velvety tannins. This wine offers good structure and aromatic persistency.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Beaune
- Appellation: Pommard, Premier Cru, AOP
- Climat: Les Rugiens
- Soil: Scree, iron rich marls
- Age/Exposure: Planted 1953
East, Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 14 months in French oak barrels, one-third new oak

TECHNICAL DETAILS

- Alcohol: 13%