



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2017 GEVREY-CHAMBERTIN PREMIER CRU “LES CAZETIERS”

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

The term “Cazetier” originates from “Castel”, the parcel situated just above the Château de Gevrey. It is one of the rare “Têtes de Cuvée” to not have been reclassified as a Grand Cru in the 1930s. Along with “Lavaux-Saint-Jacques” and “Clos Saint-Jacques”, this climat is considered to be one of the best Premiers Crus in Gevrey. The Domaine has owned half of the appellation since 2013.

VINEYARDS

Plot: 4.06 ha

VINTAGE NOTES

The 2017 vintage in Bourgogne was early and generous, yielding wines with elegance and approachability. After a dry winter and rainy spells in February and March, spring brought very cold conditions, challenging the vines during budburst. July saw scattered storms, but August's dry, warm weather allowed the grapes to reach full maturity. Harvesting began early, from August 29 to September 16, with abundant, healthy clusters. The reds are supple and round, with a lovely natural sweetness and silky texture, offering immediate pleasure with their low tannins and graceful fruit expression.

WINEMAKING

Once temperatures drop below 68°F, and the final tannins are extracted, the wines are de-vatted. Using a gravity system, 80% of the wine is gently drawn off, while the remaining marc is pressed. The wine then settles overnight in stainless steel tanks. This process keeps the wine well-aerated, contributing to its rich, full, and exceptionally smooth texture.

TASTING NOTES

The 2017 wines are pure, aromatic, and richly textured with a velvety smoothness. Reminiscent of the warm 2009 vintage, they also share the charm of 2007 and 2011, but with a more fleshy palate. A classic vintage, 2017 offers immediate appeal and is enjoyable in its youth.

VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Nuits
Appellation:	Gevrey-Chambertin, Premier Cru, AOP
Climat:	Les Cazetiers
Soil:	Chalky soils with white marl sedimentary deposits
Age/Exposure:	Planted 1955, 1975, 1989, 1999, 2005 Southeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	16 months in French oak barrels, 50-60% once used barrels

TECHNICAL DETAILS

Alcohol:	13%
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