



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 CHASSAGNE MONTRACHET PREMIER CRU “MORGEOT”

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 Morgeot appellation covers several 'climats', neighboring the Abbey of Morgeot. In the Middle Ages, these lands belonged to the Abbey of Maizières, which stripped the area to plant vines and construct the buildings necessary for exploitation. Morgeot is to Côte de Beaune which Clos de Vougeot is to Côte de Nuits.

VINEYARDS

Domaine Faiveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns.

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

We have selected a vine grower who provides us with musts of outstanding quality which we then vinify in our Nuits-Saint-Georges winery.

TASTING NOTES

Pale yellow color. A delicate mix of fine floral aromas and woody scents makes the nose complex. The attack is round. On the palate, this wine has a beautiful structure with very satisfactory acidity which counterbalances the sensation of smoothness and fullness from being raised in oak. It is rich and really long-lasting.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Chassagne-Montrachet, Premier Cru, AOP
Climat:	Morgeot
Soil:	Chalky on top and more clayey below
Exposure:	Southeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	17-18 months in French oak barrels, 40-50% new oak, with frequent stirring

TECHNICAL DETAILS

Alcohol:	14%
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