



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 MERCUREY “VIEILLES VIGNES” ROUGE

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 Côte Chalonnaise village takes its name from the god Mercury (God of trade). Mercurey is intersected by the Agrippa road which linked Chalon-sur-Saône to Autun in the Roman era. The wines of Mercurey have given this village its reputation throughout the world. For centuries, Domaine Faiveley’s extensive holdings in Mercurey have produced exceptional expressions from the appellation. With up to sixty year-old vines, the wine presents great concentration and structure.

VINEYARDS

Plot - 27.25 ha. Mercurey “Vieilles Vignes” is a blend of 20 different plots, mostly planted on limestone soils. These old vines produce a wine of exceptional aromatic intensity, faithfully expressing the Mercurey terroir.

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 conditions in July and August supported slow, even ripening, and veraison started around August 15. Harvest took place in mild weather, with a warm north wind in mid-September helping concentrate sugars. Overall, the vintage shows a long, balanced growing season.

WINEMAKING

The wine is fermented with twice daily pumpovers for a 15-19 day vatting period. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are pumped over twice daily in order to extract color, tannins and aromas from the skin of the grapes. After a 15 to 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 wine.

TASTING NOTES

The “vieilles vignes” (old vines) are up to sixty years old and produce an exceptionally aromatic wine that offers a true reflection of its Mercurey terroirs. The palate reveals a smooth, fruity attack and evolves towards notes of ripe red berries and a touch of vanilla. An intensely aromatic wine with a delicate structure and silky smooth tannins that will win over wine experts and amateurs alike.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte Chalonnaise
- Appellation: Mercurey AOP
- Soil: Clay–Limestone
- Age/Exposure: Planted 1962, 1978, 1981
Southeast exposure
- Eco-Practices: Organic Farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 12 months in French oak barrels,
10% new oak

TECHNICAL DETAILS

- Alcohol: 12.5%