



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 GEVREY-CHAMBERTIN PREMIER CRU “CLOS DES ISSARTS” MONOPOLE



WINERY

Wine runs deep in the Faiveley family’s blood, as they have been deeply rooted in Bourg Bordering the Ruchottes-Chambertin Grand Cru and sharing similar soils, this vineyard’s cool northeast exposure yields a more restrained, finely tuned style. Bordering the Ruchottes-Chambertin Grand Cru and sharing similar soils, this vineyard’s cool northeast exposure yields a more restrained, finely tuned style. ogne, 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

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VINEYARDS

Plot: 0.61 ha. Bordering the Ruchottes-Chambertin Grand Cru and sharing similar soils, this vineyard’s cool northeast exposure yields a more restrained, finely tuned style.

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 wine.

TASTING NOTES

Deep ruby red in color with notes of ripe fruits, oak and touch of licorice on the nose. The palate offers silky smooth tannins, an elegant mouthfeel, good balance and excellent length.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Gevrey-Chambertin, Premier Cru, AOP
- Climat: Clos des Issarts - Monopole
- Soil: Stony soils with exposed rock
- Age/Exposure: Planted 1971, 2005, 2007
Eastern 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,
40-50% new oak, 50-60% once used barrels

TECHNICAL DETAILS

- Alcohol: 13%