



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 CORTON-CHARLEMAGNE GRAND CRU

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

Legend has it that the Corton hillside was once planted exclusively with red grape variety and that Charlemagne himself had a penchant for these wines. Unfortunately, the red wine left scarlet stains on the Emperor's beard and his wife feared that this would bring shame upon the royal dignity. Charlemagne, therefore, decided to replant the vineyards with white grape variety in order to continue drinking his favorite wine. Our family purchased this parcel in 1874 along with the Corton "Clos des Cortons Faiveley" Grand Cru Monopole.

VINEYARDS

Plot - 0.87 ha

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

The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (50-60% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 18 months.

TASTING NOTES

The nose reveals oaky, fruity and floral notes. The palate is concentrated and well-balanced with excellent aromatic persistency. The rich aromas make this Grand Cru enjoyable in its youth although it only develops its full character after a few years of bottle age. An exceptional wine with depth and minerality.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Corton-Charlemagne, Grand Cru, AOP
Soil:	Grey marls
Age/Exposure:	Planted 1933, 1935, 1987, 1988, 2010 Eastern exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	18 months in French oak barrels, 50-60% new oak, with frequent stirring

TECHNICAL DETAILS

Alcohol:	13%
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