



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 MUSIGNY 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

Musigny and Petits Musigny are situated on a rocky terrace overlooking the Clos de Vougeot parcel and facing the rising sun. There was previously a Gallo-Roman settlement here owned by a certain Musinus who gave his name to what would later become one of the most prestigious terroirs in the whole of Bourgogne. Ten vine owners currently produce Musigny Grand Cru wines and Faiveley is the smallest with just three "ouvrées" in surface area. The Domaine owns two small parcels, one in the North and the other in the heart of the appellation.

VINEYARDS

Plot: 0.13 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 50% 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 proportion of de-stemmed grapes and whole clusters this vintage, was 50/50. 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

"The 2023 Musigny Grand Cru is lovely, unwinding in the glass with aromas of dark berries, orange rind and rose petals, along with a framing of minty new oak that will integrate with a second winter. Full-bodied, supple and suave, it's deep and complete, with a cool core of fruit, beautifully refined tannins and a long, perfumed finish. As usual, anecdotal volumes mean that it won't be an easy wine to find."

— William Kelley, *Wine Advocate*



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Nuits
Appellation:	Musigny, Grand Cru, AOP
Soil:	Shallow limestone soils, red clay and pebbles
Age/Exposure:	Planted 1945, 1990 East, Southeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	18 months in new French oak barrels (just 2 barrels in total). Aged in cellars at consistent, natural hygrometry and temperature.

TECHNICAL DETAILS

Alcohol:	13.5%
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