



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 PULIGNY-MONTRACHET PREMIER CRU “CHAMP GAIN”



### 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

“Champ Gain”, located high on the hillside just below “La Garenne”, takes its name from land reclaimed from forest and has been owned by the domaine since 2014. This elevated site produces wines with vibrant acidity and elegant floral notes.

### VINEYARDS

Plot: 1.05 ha. Lying above “Les Folatières” and facing south-east, this parcel of light, stony, filtering soil is “the Meursault of Puligny”. The vines produce a Puligny full and depth with lots of character and structure, despite the early ripening area.

### 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

17-18 months in French oak barrels, 40-50% new oak with regular stirring. The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (40-50% 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 17 to 18 months.

### TASTING NOTES

Attractive nose offering subtle and seductive notes of citrus and exotic fruits combined with delicate toasty notes. The palate is rich and well-balanced with a smooth mouthfeel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency.

### VINEYARD

**Region:** Bourgogne  
**Sub-region:** Côte de Beaune  
**Appellation:** Puligny-Montrachet, Premier Cru, AOP  
**Climat:** Champ Gain  
**Soil:** Light, shallow, pebbly soils  
**Age/Exposure:** Planted 1955, 2017  
Southeastern 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 regular stirring

### TECHNICAL DETAILS

**Alcohol:** 13%