



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2013 ECHÉZEAUX GRAND CRU “EN ORVEAUX”



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

The first records of Echézeaux date back to the end of the 13th century. The monks from the abbey of Cîteaux were aware of the outstanding quality of this terroir and its wines and had traded certain parcels in order to acquire land in Echézeaux. Our parcel lies in one of the appellation's sub-climats: “En Orveaux” lies on a slope close to the Chambolle-Musigny Premier Cru “La Combe d'Orveaux”.

VINEYARDS

Plot -0.83 ha

VINTAGE NOTES

The 2013 vintage in Bourgogne was shaped by a cool start and a late harvest, resulting in wines of charm and freshness. Following a mild, wet winter and a cold, rainy spring, budburst was delayed until May. Fortunately, warm and sunny conditions in July and August allowed the vines to catch up. The harvest, from September 26 to October 7,

delivered healthy grapes despite uneven ripeness across parcels. The reds display beautiful typicity and balance, with vibrant aromas of crisp red fruit complemented by delicate notes of pineapple and vineyard peach.

WINEMAKING

After a cold pre-fermentation maceration at 50–54°F (10–12°C), fermentation lasted a week with daily punch-downs and light pump-overs. Once temperatures dropped below 68°F (20°C), 80% of the wine was gravity-drawn, the rest pressed, and all settled overnight in stainless steel. Wines were then aerated and aged in French oak in our 19th-century Nuits-Saint-Georges cellar—using 2/3 new oak for Grand Crus, 1/3–2/3 for 1er Crus, and less than 1/3 for Villages. Malolactic fermentation occurred mainly in winter, followed by a single racking. Bottling began in December 2014.

TASTING NOTES

The 2013 vintage was marked by a late harvest, resulting in wines with vibrant freshness and high natural acidity. Similar in style to 2008, the wines show balance, clarity, and excellent aging potential.

VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Nuits
Appellation:	Echézeaux, Grand Cru, AOP
Climat:	En Orveaux
Soil:	Shallow soils on a slope
Age/Exposure:	Planted 1950, 1956, 1985 South
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	16-18 month in French oak barrels, 60% new oak, 40% second fill barrels

TECHNICAL DETAILS

Alcohol:	13%
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