



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 “CLOS-DE-VOUGEOT” 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

Faiveley owns three parcels within this iconic 50-hectare Clos, two in the lower section and one in the central area near the château, including part of Grand Maupertuis, reflecting the complexity of Burgundy’s fragmented ownership. Enclosed by drystone walls and shaped over centuries by the monks of Cîteaux from the Middle Ages onward, the Clos was gradually developed over more than 200 years, with its boundaries formalised in the 14th century and its wall completed in the 15th century. Today, around 82 owners share this historic vineyard.

VINEYARDS

Plot: 1.27 ha. The plots at the bottom of the Clos benefit from deep, marly soils that retain moisture and avoid water stress, making them ideal in dry years. This results in a wine reflecting the full depth and purity of the Burgundian terroir.

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 with complex fruity and floral notes (rose, violet) and a subtle hint of oak on the nose. The attack is smooth with powerful tannins. This well-structured and very persistent wine is an honour to the reputation of this exceptional Grand Cru.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Clos de Vougeot, Grand Cru, AOP
- Soil: Deep marl soils
- Age/Exposure: Planted 1940, 1974, 1980, 1981, 2013
East, Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 16 months in 60% French oak barrels,
60% new oak

TECHNICAL DETAILS

- Alcohol: 13%