



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2024 LATRICIÈRES-CHAMBERTIN 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

This climat was called "Petite Merveille" (Little Wonder) in the Middle Ages, a sign of the high quality of the wines produced here. "Latricières-Chambertin" dates back to 1508 and is the most southern Grand Cru in Gevrey-Chambertin. This wine reveals an exceptional balance between minerality (reminiscent of Clos de la Roche) and depth (close in style to a Chambertin).

VINEYARDS

Plot: 1.21 ha. The shallow, stony soils, rich in limestone and topped with a fine layer of silica, form a very distinctive and unique 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

Intense ruby red hue and complex nose offering rich roasted notes and spice. The palate opens up with rich, silky tannins that give way to a powerful and complex structure.

VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Latricières-Chambertin, Grand Cru, AOP
Soil: Shallow limestone-rich soils with a layer of silica
Age/Exposure: Planted 1958, 1984, 1989
Eastern exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 16-18 months in French oak barrels,
60% new oak, 40% once used barrels

TECHNICAL DETAILS

Alcohol: 13%