



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2023 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

In 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. The exceptional terroirs of Puligny-Montrachet offer optimum conditions for the Chardonnay grape variety. The “Champ Gain” climat covers 10 hectares of vines situated just below “La Garenne” on the upper parts of the hillside. The name of this parcel signifies “land reclamation on the forest”. The domaine has owned this climat since the 2014 vintage.

VINEYARDS

Plot: 1.05 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 30% 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

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%
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