DOMAINE
FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 GEVREY-CHAMBERTIN "VIEILLES VIGNES"

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

By royal ordinance from Louis-Philippe, the name "Chambertin" was added to the name of the village and it officially became "Gevrey-Chambertin" in 1847. Our parcel selection of old vines aged over 35 years old produces exceptionally intense and aromatic wine.

VINEYARDS

Plot: 9.82 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

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

Our old vines are over 35 years old and produce an exceptionally intense and aromatic wine that reflects the unique character of its terroir. With its deep, clear ruby red hue, it reveals notes of black fruits and excellent strength and concentration. Notes of black fruits and excellent strength and concentration.

VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Nuits
Appellation:	Gevrey-Chambertin, AOP
Soil:	Clay marls with a high iron content
Age/Exposure:	Planted 1945, 1950, 1951, 1956, 1962, 1967, 1969 East/Southeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	14 months in French oak barrels, less than one third new oak, with regular stirring

TECHNICAL DETAILS

Alcohol:	13.5%