



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2003 DOMAINE FAIVELEY GEVREY-CHAMBERTIN PREMIER CRU “LA COMBE AUX MOINES”

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

During the construction of the Château de Gevrey-Chambertin, the monks of Cluny would gather in the valley after a hard day of laboring the vineyards. The soils in this parcel are the same as in “Les Cazetiers” although the parcel is located slightly higher up. This truly is a remarkable terroir.

VINEYARDS

Plot: 1.24 ha

VINTAGE NOTES

The 2003 vintage in Bourgogne was marked by an exceptionally hot and early growing season. An intense summer heatwave accelerated the ripening process, leading to one of the earliest harvests on record, spanning from August 25 to September 10. The vines yielded healthy, fully ripe grapes, resulting in wines of remarkable character. The reds offer a complex bouquet of concentrated red and black fruits, accented by alluring spicy notes. On the palate, they are structured yet supple, with round, velvety tannins and a beautiful sense of balance and depth.

WINEMAKING

To maintain balance and avoid excessive tannin extraction, Domaine Faiveley reduced the cold maceration period and limited total maceration to three weeks instead of the usual month.

TASTING NOTES

“Deep red in color, with ripe aromas of red and blackcurrant, game, menthol, and smoky, nutty oak. The palate is suave on entry, ripe yet restrained at the core, revealing distinctive saline soil tones. Powerful yet refined, it finishes with sweet tannins and impressive length.”

— Stephen Tanzer, March 2005



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Nuits
Appellation:	Gevrey-Chambertin, Premier Cru AOP
Climat:	La Combe aux Moines
Soil:	Fossiliferous rock and white marls
Age/Exposure:	Planted 1933, 1935, 1980, 1984, 1988, 2017 Northeast exposure
Eco-Practices:	Organic Farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	16 months in French oak barrels, 40-50% new oak, 50-60% once used barrels

TECHNICAL DETAILS

Alcohol:	13%
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