



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 NUITS-SAINT-GEORGES PREMIER CRU “LES DAMODES”

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

At the northern end of Les Damodes, bordering Vosne-Romanée, Faiveley’s parcel sits high on the slope, where a cooler microclimate brings exceptional freshness and energy to an already silky, elegant wine.

VINEYARDS

Plot: 0.81 ha. Lying above “Les Boudots” and adjacent to “Vosne Malconsorts”, this vineyard shares the same characteristics as Faiveley’s “Echezeaux” and “Cazetiers”, with a shallow, hard, compact, sandy-clay soil that is sometimes subject to drought. This hugely benefits our grapes, infusing them with a unique minerality.

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 proportion of de-stemmed grapes and whole clusters varies depending on the vintage. 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 hue. The expressive nose opens up with black fruits, spice and subtle toasted notes. The attack is elegant and refined and the palate is characterised by floral notes and a touch of mocha.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Nuits-Saint-Georges, Premier Cru, AOP
- Climat: Les Damodes
- Soil: Shallow hard limestone, marls
- Age/Exposure: Planted 1950, 1983, 1989
Eastern exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintag

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%