



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2013 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

VINTAGE NOTES

The 2013 vintage in Bourgogne was shaped by a cool start and a late harvest, resulting in wines of charm and freshness. Following a mild, wet winter and a cold, rainy spring, budburst was delayed until May. Fortunately, warm and sunny conditions in July and August allowed the vines

to catch up. The harvest, from September 26 to October 7, delivered healthy grapes despite uneven ripeness across parcels. The reds display beautiful typicity and balance, with vibrant aromas of crisp red fruit complemented by delicate notes of pineapple and vineyard peach.

WINEMAKING

After a cold pre-fermentation maceration at 50–54°F (10–12°C), fermentation lasted a week with daily punch-downs and light pump-overs. Once temperatures dropped below 68°F (20°C), 80% of the wine was gravity-drawn, the rest pressed, and all settled overnight in stainless steel. Wines were then aerated and aged in French oak in our 19th-century Nuits-Saint-Georges cellar—using 2/3 new oak for Grand Crus, 1/3–2/3 for 1er Crus, and less than 1/3 for Villages. Malolactic fermentation occurred mainly in winter, followed by a single racking. Bottling began in December 2014.

TASTING NOTES

The 2013 vintage was marked by a late harvest, resulting in wines with vibrant freshness and high natural acidity. Similar in style to 2008, the wines show balance, clarity, and excellent aging potential.



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%
----------	-----

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com