



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 NUITS-SAINT-GEORGES PREMIER CRU “AUX CHAIGNOTS”



### 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

Situated on the northern Nuits-Saint-Georges hillside, this climat produces wines characterized by their delicate and elegant aromas. The name “Aux Chaignots” suggests the presence of an old oak forest known as a “chasne” in ancient French.

### VINEYARDS

Plot: 0.73 ha. Planted mid-slope, the vines produce delicate, finely aromatic wines that combine virile masculinity with remarkable finesse.

### 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

This vintage 25% whole clusters were added to the fermentation vessel. 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

Dark ruby red in color with red fruit aromas and roasted, smoky notes on the nose. The palate is rich and oily with good structure and a perfect balance between finesse and strength. The silky tannins give this wine a harmonious mouthfeel.

### VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Nuits-Saint-Georges, Premier Cru, AOP
- Climat: Aux Chaignots
- Soil: Brown limestone and gravel
- Age/Exposure: Planted 1927, 1965  
Eastern 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 filled barrels

### TECHNICAL DETAILS

- Alcohol: 13%