



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 BÂTARD-MONTRACHET 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

According to traditions, it is said that the Lord of Puligny chose to share his land between his children and gave his legitimate son a parcel that later became Chevalier-Montrachet whilst his illegitimate son was gifted with three parcels: Bâtard-Montrachet, Bienvenues-Bâtard-Montrachet and Criot-Bâtard-Montrachet. The Lord also gave his daughters a parcel known as Les Pucelles. The Faiveley family purchased this parcel in 2008 at the same time as the Bienvenues-Bâtard-Montrachet Grand Cru parcel.

VINEYARDS

Plot: 0.35 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 musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (50-60% of which are new oak) in our cellars at consistent, natural températures and hygrometry.

TASTING NOTES

The intensely aromatic nose discloses notes of tart fruits and roasted hazelnut. The palate is smooth and distinctive with excellent balance and a remarkably smooth finish found in only the finest white Burgundies. This wine evolves beautifully with bottle age.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Bâtard-Montrachet, Grand Cru, AOP
Soil:	Stony ochre soils with a high clay content
Age/Exposure:	Planted 1985, 1997 Eastern exposure
Eco-Practices:	Organic farming
Eco-Practices:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	18 months in French oak barrels, 50-60% new oak, with regular stirring

TECHNICAL DETAILS

Alcohol:	13%
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