



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 CHAMBOLLE-MUSIGNY PREMIER CRU “AUX BEAUX BRUNS”

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

The name “Beaux Bruns” might derive from a regional transcription of “Ebaupin”, a term for hawthorn, a shrub with fragrant flowers commonly found in the lively hedges and thorny thickets of the Burgundy vineyard.

VINEYARDS

Domaine Faiveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns. This vineyard, located north of the village just below “Les Groseilles”, is defined by its distinctive chalky marl soil—deeper and slightly richer in clay and limestone than elsewhere in Chambolle-Musigny, with rocky, loose topsoils—imparting notable power and concentration to the wines.

VINTAGE NOTES

The 2024 season was defined by persistent rainfall and cool temperatures. After a brief mid-January cold spell, spring was exceptionally wet—9 rainy days in April, 23 in May, and 17 in June—making it the fourth-wettest spring since 1959. Budburst began in early April, flowering in mid-June. July and August brought drier, sunnier weather that supported slow, even ripening. Veraison started around August 15. Harvest unfolded in mild conditions, with a rare warm north wind from September 16–19 boosting sugar concentration. Overall: abundant rainfall, below-average temperatures, and a long, balanced ripening cycle.

WINEMAKING

Producers that we have selected entrust us with high-quality grapes that we vinify in Nuits-Saint-Georges. 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

Bright garnet red color with purple highlights. The nose is particularly expressive and reveals complex aromas of ripe fruit and spices, roasted and smoked notes. On the palate, this wine is very fine and elegant with hints of berries (blackberry), spices and discreet wooden aromas. Its length is remarkable.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Chambolle-Musigny, Premier Cru, AOP
Climat: Aux Beaux Bruns
Soil: Pebbly
Exposure: South, Southeast 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% second fill barrels

TECHNICAL DETAILS

Alcohol: 13%