



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 MONTAGNY BLANC “LES CENT PIÈCES”

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

Montagny is the most southern of the Côte Chalonnaise villages and lies at the border of the Mâconnais. The chardonnay vines thrive in this rugged terrain. The vines face east/south-east and are planted on slopes that reach as high as 400 meters above sea level.

VINEYARDS

Plot - 4.9 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. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (20%) in French oak barrels, 10% of which are new oak.

TASTING NOTES

Clear pale yellow in colour with a fresh nose combining floral and mineral notes. The palate is concentrated, well-balanced and taut with a pleasant freshness and good aromatic persistency on the finish.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte Chalonnaise
Appellation:	Montagny AOP
Climat:	Les Cent Pièces
Soil:	Marls
Age/Exposure:	Planted 1991, 1995; Eastern exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in 20% French oak barrels, 10% new oak, with regular stirring

TECHNICAL DETAILS

Alcohol:	13.5%
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