



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2003 CORTON “CLOS DES CORTONS FAIVELEY” GRAND CRU MONOPOLE



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

“Clos des Cortons Faiveley” has been owned by the Faiveley family as a monopole since 1874. It is the domaine's flagship wine and one of just two Bourgogne Grands Crus to bear the name of its owner (Romanée-Conti being the other).

VINEYARDS

Plot - 2.77 ha

VINTAGE NOTES

The 2003 vintage in Bourgogne was marked by an exceptionally hot and early growing season. An intense summer heatwave accelerated the ripening process, leading to one of the earliest harvests on record, spanning from August 25 to September 10. The vines yielded healthy, fully ripe grapes, resulting in wines of remarkable character. The reds offer a complex bouquet of concentrated red and black fruits, accented by alluring spicy notes. On the palate, they are structured yet supple, with round, velvety tannins and a beautiful sense of balance and depth.

WINEMAKING

To maintain balance and avoid excessive tannin extraction, Domaine Faiveley reduced the cold maceration period and limited total maceration to three weeks instead of the usual month.

TASTING NOTES

“Saturated ruby red in color, the wine opens with liqueur-like aromas of blackberry, black raspberry, bitter chocolate, and licorice, accented by a hint of medicinal austerity. The palate is huge, dense, and powerful, showing layers of black fruit and chocolatey torrefaction. It finishes with immense depth and structure, its formidable tannins currently dominating. Considered Faiveley's wine of the vintage, it is expected to evolve beautifully over the next 15 years.”

— Stephen Tanzer, March 2005

VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation::	Corton, Grand Cru, AOP
Climat:	Clos des Cortons Faiveley - Monopole
Soil:	Ferruginous oolites and marls
Age/Exposure:	Planted 1932, 1956, 1965, 1971, 1976, 1977, 1981, 1987, 2002 Eastern exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	18 months in French oak barrels, 50% new oak, 50% second fill barrels

TECHNICAL DETAILS

Alcohol:	13.5%
----------	-------

WILSON DANIELS 
SINCE 1978

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