



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2023 MARSANNAY

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

"Marceniacum" (4th century) is most certainly derived from "Marcenus", the name of the owner of a Roman villa located in the area. This vineyards previously belonged to the monks of Bèze.

VINEYARDS

Surface area: 1 ha 85 a 44 ca [4,58 acres]

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 grapes are hand-harvested and sorted. Daily punch-downs extract color, tannins and aromas during the 19-day vatting and fermentation. Free-run wine is gravity-separated, while marc undergoes gentle pressing. The wine ages for 14 months in French oak barrels (20-30% new), chosen for fine grain and moderate toast, then spends 2 months in vats. Cellar conditions maintain consistent temperature and natural humidity.

TASTING NOTES

With its intense ruby red hue, this Marsannay reveals aromas of red fruits and prune on the nose. The palate is fruity with direct tannins and excellent length on the finish.

VINEYARD

Region:	Bourgogne
Appellation:	Marsannay AOP
Sub-Region:	Côte de Nuits
Soil:	Deep dry brown soils, marls, clay, pebbles, gravel
Age/Exposure:	Planted in 1956, 1958, 1960, 1977, 1987, 2002 Southeast exposure
Vine Density:	xx
Eco-Practices:	Sustainable; Currently undergoing Organic Conversion

WINEMAKING

Varietals:	Pinot Noir
Aging:	14 months in French oak barrels (20-30% new oak.) Aged in vats for 2 months at the end of the aging process.

TECHNICAL DETAILS

Alcohol:	13%
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