



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 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. Bâtard-Montrachet, at the base of the Montrachet hill with deep, clay-rich soils, produce wines of remarkable power and concentration.

### VINTAGE NOTES

The 2024 season was marked by persistent rainfall and cooler than average temperatures, especially through spring. Budburst began in early April, with flowering by mid June. Drier, sunnier weather in July and August supported slow, even ripening, and veraison started around mid August. Harvest took place in mild conditions, with a warm north wind in mid-September helping concentrate sugars. Overall, the vintage was defined by a long, gradual, and balanced growing season.

### 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 temperatures 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%