



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2024 CHAMBERTIN “CLOS DE BÈZE” 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

Since the 1930s, our family has owned the largest amount of land in this appellation. We own 3 parcels: “Grands Rangs”, “Clos de Bèze Haut” and “Vieilles Vignes”. Clos de Bèze is the most complex wine from our range and evolves beautifully over time to reveal its true potential.

VINEYARDS

Plot: 1.29 ha

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 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

Intense ruby red hue and complex nose offering fruity and roasted notes. The palate is powerful, elegant and distinctive with smooth yet direct tannins and a remarkably long and elegant finish.

VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Chambertin-Clos de Bèze, Grand Cru, AOP
Soil: Limestone-rich scree
Age/Exposure: Planted 1949, 1955, 1966, 1983
East/Southeast exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 16-18 months in French oak barrels,
60% new oak, 40% once used barrels

TECHNICAL DETAILS

Alcohol: 13%