



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 BIENVENUES-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

This area was a quarry up until the 12th century. Montrachet’s reputation rose in the 17th century thanks to the Cistercian abbey of Maizières and the Lords of Chagny. In 1700, Major Intendent Ferrand advised the Duke of Bourgogne by informing him that the kingdom’s best wines were grown in this province. The Faiveley family purchased this parcel in 2008 at the same time as the Bâtard-Montrachet Grand Cru parcel.

### VINEYARDS

Plot: 0.51 ha. Bienvenues-Batard-Montrachet lies at the bottom of the slope, with heavier clay-rich soils, producing a wine with notable weight and power.

### 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. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 18 months.

### TASTING NOTES

Pale, clear yellow color and an elegant yet powerful nose combining white and yellow fruits, white flowers (acacia and orange blossom) and freshly baked brioche. The palate is delicate yet distinctive and characterised by aromas of stewed fruits and candied lemon. The finish is fresh and lively with exceptional length.

### VINEYARD

Region: Bourgogne  
 Sub-region: Côte de Beaune  
 Appellation: Bienvenues-Bâtard-Montrachet, Grand Cru, AOP  
 Soil: Fine brown soils, hard limestone  
 Age/Exposure: Planted 1980  
 Eastern exposure  
 Eco-Practices: Organic farming  
 Certifications: Certified Organic beginning with the 2025 vintage

### WINEMAKING

Varietals: 100% Chardonnay  
 Aging: 18 months in French oak barrels,  
 50-60% new oak

### TECHNICAL DETAILS

Alcohol: 13%