



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 BEAUNE PREMIER CRU “CLOS DE L'ÉCU” 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

The “Clos de l'Écu” appellation dates back to the Middle Ages. This clos enabled owners at the time to pay the sums they owed to the Dukes of Bourgogne. It is a monopole parcel and was purchased in 2003 by François Faiveley, the 6th generation of the family.

VINEYARDS

Plot: 2.37 ha. The vines flourish on gravelly and pebbly soil containing little clay which allows water to drain well. The unique nature of this terroir has earned it the nickname “Côte-Rôtie” within the estate. The resulting wine is strict yet generous, reflecting the dry, solar and early-ripening terroir of this unique clos.

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

This terroir offers a fruity and very elegant of the Pinot Noir varietal. It displays a deep ruby color and remarkably pure notes of red and black fruits. The palate is lively and spicy with a refreshing touch of menthol. This wine evolves beautifully in the bottle although its generous character makes it a pleasure to drink in its youth.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Beaune
Appellation: Beaune, Premier Cru, AOP
Climat: Clos de l'Écu Monopole
Soil: Gravel
Age/Exposure: Planted 1980, 1989, 1994, 1998
South exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 14 months in French oak barrels,
one-third new oak

TECHNICAL DETAILS

Alcohol: 13%