



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 MERCUREY “LA FRAMBOISIÈRE” 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

La Framboisière has been one of the Domaine's monopoles since 1933 and produces very distinctive wines: intense red fruit aromas and a pleasant minerality. Our Mercurey vat house is named after this iconic parcel.

VINEYARDS

Plot - 10.61 ha

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 25% 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

This vintage 25% whole clusters were added to the fermentation vessel. The wines are pumped over twice daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 15 to 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 wine reveals a powerful, fruity nose combining rich notes of red and black fruits and a subtle hint of oak. La Framboisière offers a powerful palate dominated by crunchy red fruits. Its velvety tannins and exceptional length make it a pleasure to drink!



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte Chalonnaise
Appellation:	Mercurey AOP
Climat:	La Framboisière - Monopole
Soil:	Clay limestone soils
Age/Exposure:	Planted 1949, 1964, 1965, 1968, 1990, 2010 Eastern exposure
Eco-Practices:	Organic Farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	13-14 months in French oak barrels, 20% new oak

TECHNICAL DETAILS

Alcohol:	13.5%
----------	-------