



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 CHAMBOLLE-MUSIGNY PREMIER CRU “LES AMOUREUSES”

WINERY

Wine runs deep in the Faveley 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 “Les Amoureuses” parcel is situated just below the famous Musigny Grand Cru, and above the village of Vougeot. Located at the southern end of the Chambolle-Musigny commune, it is the most famous and highly respected of the 24 Premier Cru climats in Chambolle-Musigny. The site’s name translates to “The Lovers”. Les Amoureuses Premier Cru wines are noted for their combination of delicacy and intensity, with earthy characters and firm but silky tannins.

VINEYARDS

Domaine Faveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns. The terroir here features lighter chalk soils with a thin, rocky topsoil over hard limestone, providing excellent drainage and naturally limiting vine vigor to produce small, concentrated berries.

VINTAGE NOTES

The 2024 season was defined by persistent rainfall and cool temperatures, especially through spring. Budburst began in early April, with flowering by mid-June. Drier, sunnier weather in July and August allowed for slow, even ripening, and harvest took place under mild conditions. Overall, the vintage reflects a long, gradual, and balanced growing season.

WINEMAKING

The proportion of de-stemmed grapes and whole clusters this vintage, was 50/50. 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

Garnet red color with purple tints. The nose is particularly expressive and reveals complex aromas of ripe fruits (raspberry) and spices and roasted and smoky notes. On the palate, this wine proves very fine and elegant with wild fruit aromas (blackberry) and spices and a subtle oak. Its length is remarkable.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Chambolle-Musigny, Premier Cru, AOP
Climat: Les Amoureuses
Soil: Clay and gravel
Exposure: East, Southeast exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 16 months in French oak barrels, 40-50% new oak, 50-60% second fill barrels

TECHNICAL DETAILS

Alcohol: 13%