



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 CHAMBOLLE-MUSIGNY

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

A textbook expression of Chambolle-Musigny, this wine highlights the appellation’s signature elegance with refined red fruit and aromatic complexity. The village, established in the 12th century and later renamed in 1878 after its finest Cru, Musigny, reflects a long-standing winemaking heritage that continues to define the wine’s character today.

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 soils of these parcels are stony and rich in limestone, giving this wine great subtlety.

VINTAGE NOTES

The 2024 season was defined by persistent rainfall and cool temperatures. After a brief mid-January cold spell, spring was exceptionally wet—9 rainy days in April, 23 in May, and 17 in June—making it the fourth-wettest spring since 1959. Budburst began in early April, flowering in mid-June. July and August brought drier, sunnier weather that supported slow, even ripening. Veraison started around August 15. Harvest unfolded in mild conditions, with a rare warm north wind from September 16–19 boosting sugar concentration. Overall: abundant rainfall, below-average temperatures, and a long, balanced ripening cycle.

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

A beautiful, brilliant garnet-red color. The nose is very pretty with woody and fruity notes. The whole is very pleasant. On the palate, we find grilled and fruity, very ripe cherry aromas. The tannins are present without being too intrusive or aggressive. An elegant wine, fine and distinguished.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Chambolle-Musigny, AOP
- Soil: Stony, rich in limestone
- Exposure: East, Southeast 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, 20-30% new oak, with an additional 2 months in stainless steel vats

TECHNICAL DETAILS

- Alcohol: 13%