



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 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

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 30% 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

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

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| 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

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

TECHNICAL DETAILS

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| Alcohol: | 13% |
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