



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 PULIGNY-MONTRACHET PREMIER CRU “LES REFERTS”



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

In 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. Puligny Montrachet offers exceptional terroirs for the Chardonnay grape variety. The “Les Referts” climate covers 5 hectares of vines and lies at the border of Meursault. This climat produces a taut and mineral wine.

VINEYARDS

Plot: 0.37 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 musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (40-50% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 17 to 18 months.

TASTING NOTES

Attractive nose offering subtle and seductive notes of citrus and exotic fruits combined with delicate toasty notes. The palate is rich and well-balanced with a smooth mouthfeel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency.

VINEYARD

- Region: Bourgogne
- Sub-region: Côte de Beaune
- Appellation: Puligny-Montrachet, Premier Cru, AOP
- Climat: Les Referts
- Soil: Light, shallow, pebbly soils
- Age/Exposure: Planted 2014
Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 17-18 months in French oak barrels,
40-50% new oak, with regular stirring

TECHNICAL DETAILS

- Alcohol: 13%