



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 CHAMBERTIN CLOS DE BÈZE GRAND CRU “LES OUVRÉES RODIN”

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

Coming from a “Vieilles Vignes” parcel (60 years old), “Les Ouvrées Rodin” is characterized by its elegant tannins and delicate structure. Marthe Sirieys, Erwan Faiveley’s great grandmother, had family links with art amateur Maurice Fenaille. In 1885, the latter became Auguste Rodin’s patron. In memory of the unique relationship with Auguste Rodin and as a homage to his timeless work, we named this new gem of the Côte de Nuits: “Les Ouvrées Rodin”.

VINEYARDS

Plot: 0.33 ha. Produced with grapes from a parcel of old vines, drawing its complexity from limestone rich scree soils, this wine exudes finesse and elegance that sets it apart from Clos de Bèze.

VINTAGE NOTES

The 2024 season was marked by persistent rainfall and cooler-than-average temperatures, especially through spring. Budburst began in early April, with flowering by mid-June. Drier, sunnier weather in July and August supported slow, even ripening, and veraison started around mid-August. Harvest took place in mild conditions, with a warm north wind in mid-September helping concentrate sugars. Overall, the vintage was defined by a long, gradual, and balanced growing season.

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

Deep ruby red hue with purplish glimmers. The complex nose offers a combination of fruit, spice and floral notes. The lively palate displays exceptional tension, elegant tannins, a hint of white pepper and menthol notes. Les Ouvrées Rodin is an intense, deep, smooth, elegant and subtle wine and a perfect reflection the character of its historical terroir.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Chambertin-Clos de Bèze, Grand Cru, AOP
Vineyard: Les Ouvrées Rodin
Soil: Limestone-rich scree
Age/Exposure: Planted 1966
East, Southeast exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 16-18 months in French oak barrels,
60% new oak, 40% once used barrels

TECHNICAL DETAILS

Alcohol: 13%