



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 “CLOS-DE-VOUGEOT” GRAND CRU

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 the Middle Ages, the monks of Cîteaux undertook works on this Clos which is surrounded by small drystone walls. It took them over 2 centuries to build the Clos as we know it today. The demarcation of the Clos was defined in the 14th century and the boundary wall was built in the 15th century. 82 owners currently share the 50 hectares of this iconic Burgundian clos. We own 3 parcels here, an indication of the sheer complexity of Bourgogne. 2 parcels are situated in the lower part of the close, and the 3rd in the center of the clos near the château.

VINEYARDS

Plot: 1.27 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

Deep ruby red with complex fruity and floral notes (rose, violet) and a subtle hint of oak on the nose. The attack is smooth with powerful tannins. This well-structured and very persistent wine is an honour to the reputation of this exceptional Grand Cru.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Nuits
Appellation:	Clos de Vougeot, Grand Cru, AOP
Soil:	Deep marl soils
Age/Exposure:	Planted 1940, 1974, 1980, 1981, 2013 East, Southeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	16 months in 60% French oak barrels, 60% new oak

TECHNICAL DETAILS

Alcohol:	14%
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