



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 ECHÉZEAUX GRAND CRU “EN ORVEAUX”



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 first records of Echézeaux date back to the end of the 13th century. The monks from the abbey of Citeaux were aware of the outstanding quality of this terroir and its wines and had traded certain parcels in order to acquire land in Echézeaux. Our parcel lies in one of the appellation’s sub-climats: “En Orveaux” lies on a slope close to the Chambolle-Musigny Premier Cru “La Combe d’Orveaux”.

VINEYARDS

Plot -0.83 ha. Ideally positioned in the “En Orveaux” sub-climate, the vines thrive on a southern exposure, producing a generous, sun-drenched yet lightly colored wine due to the low clay content of the soil. Profoundly shaped by its sloping terroir, with its shallow marl soils sensitive to frost and drought, the wine fully reveals its splendor in wet years, as the vintage plays a significant role in defining its character.

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

Clear ruby hue and an enticing nose offering fruity and toasty notes. The palate is smooth and fruity with silky tannins and a long, lingering finish. This grand cru offer a firm, well-balanced structure and excellent aging potential.

VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Echézeaux, Grand Cru, AOP
Climat: En Orveaux
Soil: Shallow soils on a slope
Age/Exposure: Planted 1950, 1956, 1985
South
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 16-18 month in French oak barrels,
60% new oak, 40% second fill barrels

TECHNICAL DETAILS

Alcohol: 13%