



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 PULIGNY-MONTRACHET

WINERY

Wine runs deep in the Faveley 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

A textbook Puligny-Montrachet, this wine reveals exceptional tension, balancing rich fruit concentration with vibrant acidity. Ideally situated between Meursault and Chassagne-Montrachet, where Chardonnay has thrived since the 12th century, it reflects the precision and elegance that define the appellation, later renamed in 1879 to honor the famed Montrachet Grand Cru.

VINEYARDS

Plot Size: 0.48 ha. Domaine Faveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns. This village abounds with exceptional limestone and very stony terroirs ideal for Chardonnay.

VINTAGE NOTES

The defining feature of the 2024 season was persistent rainfall from the start of the year. Aside from a brief cold spell in mid-January, the spring was exceptionally wet, with 9 rainy days in April, 23 in May, and 17 in June, making it the fourth wettest spring since 1959, particularly in northern areas. Temperatures remained below seasonal averages. Budburst began in early April, with flowering by mid-June. Drier, sunnier conditions in July and August encouraged slow, even ripening. Veraison started around August 15 under favorable conditions. Harvest took place in mild weather, with cool mornings and warm afternoons. A rare warm north wind from September 16 to 19 helped concentrate sugars in the grapes. Overall, the season was marked by abundant rainfall, cool temperatures, and a long, balanced ripening cycle.

WINEMAKING

The musts are extracted using a pneumatic press before being settled. Vinification lasts for 4 weeks and takes place in French oak barrels (less than a third of which are new oak) in our cellars at consistent natural temperatures and hygrometry.

TASTING NOTES

The nose will entice you with its subtle and seductive aromas of white flowers combined with a touch of vanilla and fresh hazelnut. The palate offers a direct, mineral attack which evolves to reveal rich notes of vine peach, exotic fruits and salted caramel.



VINEYARD

- Region: Bourgogne
- Sub-region: Côte de Beaune
- Appellation: Puligny-Montrachet, AOP
- Soil: Very rocky limestone
- Age/Exposure: Planted 2014
Southeastern exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 14 months in French oak barrels,
less than one-third new oak,
with regular stirring

TECHNICAL DETAILS

- Alcohol: 13%