



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 MAZIS-CHAMBERTIN GRAND CRU

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

Mazis-Chambertin is the northernmost Grand Cru in Gevrey-Chambertin, bordering Clos de Bèze. Faveley's vines are planted on both the upper and lower slopes of Mazis.

VINEYARDS

Plot: 1.56 ha. The shallow soils – predominantly Premeaux limestone – coupled with a low clay content, combine to create a seductive wine brimming with vitality and depth.

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

This wine reveals a deep ruby red hue and intense notes of oak, spice and red fruits on the nose. The palate offers the same aromas and the nose with a harmonious combination of fruity and oaky notes. With its smooth tannins and long, lingering finish, this well-balanced wine is the epitome of elegance.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Mazis Chambertin, Grand Cru, AOP
Soil: Shallow soils
Age/Exposure: Planted 1930 – 1945, 1959, 1974, 2007
Eastern 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% second fill barrels

TECHNICAL DETAILS

Alcohol: 13%