



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 CORTON “CLOS DES CORTONS FAIVELEY” GRAND CRU MONOPOLE



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

Alongside Romanée-Conti, this is one of only two Burgundy Grand Crus to bear the name of its owner. The monopole Clos des Cortons Faiveley has been owned by the Faiveley family since 1874 and stands as the domaine’s flagship wine.

VINEYARDS

Plot - 2.77 ha. Dominated by limestone, marl and clay, its soil is strewn with ferruginous oolite, forging red wines of unrivalled quality.

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

Ruby red in color with clear purple reflections. The nose is powerful, concentrated and exudes notes of black cherry and spice. The palate is rich and smooth with good energy and concentration. The finish is elegant. An excellent wine for cellar aging.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Beaune
- Appellation:: Corton, Grand Cru, AOP
- Climat: Clos des Cortons Faiveley - Monopole
- Soil: Ferruginous oolites and marls
- Age/Exposure: Planted 1932, 1956, 1965, 1971, 1976, 1977, 1981, 1987, 2002
Eastern exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 18 months in French oak barrels,
50% new oak, 50% second fill barrels

TECHNICAL DETAILS

- Alcohol: 13%