



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 CORTON-CHARLEMAGNE 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

Legend has it that the Corton hillside was once planted exclusively with red grape variety and that Charlemagne himself had a penchant for these wines. Unfortunately, the red wine left scarlet stains on the Emperor's beard and his wife feared that this would bring shame upon the royal dignity. Charlemagne, therefore, decided to replant the vineyards with white grape variety in order to continue drinking his favorite wine. Our family purchased this parcel in 1874 along with the Corton "Clos des Cortons Faveley" Grand Cru Monopole.

VINEYARDS

Plot - 0.87 ha. The vines thrive and flourish in an elaborate patchwork of four parcels with diverse terroirs located in Le Corton and Le Rognet et Corton. The eastern soils of the appellation consist of clay, while the upper slopes are characterised by grey marl. This terroir produces deep, mineral wines. The altitude difference between the lowest

(305 m) and highest (360 m) plots of Charlemagne creates subtle variations that contribute to the unique character of this Grand Cru.

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 musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (50-60% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 18 months.

TASTING NOTES

The nose reveals oaky, fruity and floral notes. The palate is concentrated and well-balanced with excellent aromatic persistency. The rich aromas make this Grand Cru enjoyable in its youth although it only develops its full character after a few years of bottle age. An exceptional wine with depth and minerality.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Beaune
Appellation: Corton-Charlemagne, Grand Cru, AOP
Soil: Grey marls
Age/Exposure: Planted 1933, 1935, 1987, 1988, 2010
Eastern exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Chardonnay
Aging: 18 months in French oak barrels,
50-60% new oak, with frequent stirring

TECHNICAL DETAILS

Alcohol: 13%