



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 GIVRY “CHAMP-LALOT” ROUGE

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

Givry, located in the heart of the Côte Chalonnaise, is renowned for its red wines often compared to those of Mercurey, and for its smaller production of white wines noted for their fresh, elegant style.

VINEYARDS

Plot: 3.99 ha. The limestone-rich soils and higher altitude contribute to the wine’s freshness and aromatic complexity, shaping its refined and vibrant character.

VINTAGE NOTES

The defining feature of 2024 was persistent rainfall from early in the year. Aside from a brief cold spell in mid-January, spring was exceptionally wet—April (9 rainy days), May (23), and June (17)—making it the 4th wettest since 1959, especially in northern areas.

Temperatures remained below seasonal norms. Budburst occurred in early April, with flowering by mid-June. Drier, sunnier weather in July and August enabled slow, even ripening. Veraison began around August 15 under favorable conditions. Harvest took place in mild weather, with cool mornings and warm afternoons. A rare warm north wind (Sept 16–19) concentrated sugars in the grapes. Overall, the season combined high rainfall, cool temperatures, and a gradual, balanced maturation cycle.

WINEMAKING

The wines are pumped over twice daily in order to extract color, tannins and aromas from the skin of the grapes. After a 15 to 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

The delicate nose exudes springlike aromas of fresh flowers. The palate is smooth and well balanced with the same floral notes as the nose. This Givry combines fruit and freshness resulting in a delicate and elegant mouthfeel.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte Chalonnaise
- Appellation: Givry AOP
- Climat: Champ Lalot
- Soil: Limestone
- Age/Exposure: Planted in 1975, 1979, 1983
Southeast exposure
- Eco-Practices: Organic Farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 12 months in French oak barrels,
10% new oak

TECHNICAL DETAILS

- Alcohol: 12.5%