



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 RULLY “LES VILLERANGES” BLANC



### 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

From the historic village of Rully, inhabited since ancient times and once famed enough to send 22 barrels of wine to King Louis XIII in 1629, this stands as one of the Côte Chalonnaise’s most iconic white wines.

### VINEYARDS

Plot - 5.65 ha. The limestone and marly soil contains little iron, contributing to its distinctive mineral aromas.

### 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 musts are extracted using a pneumatic press before being settled. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (50%) in French oak barrels, 10% of which are new oak.

### TASTING NOTES

Clear, light yellow color and a fresh nose characterized by flinty, mineral notes. The palate is smooth, round and very distinctive with a delicate touch of acidity that lingers on the fresh finish.

### VINEYARD

Region: Bourgogne  
Sub-Region: Côte Chalonnaise  
Appellation: Rully AOP  
Lieu-Dit: Les Villeranges  
Soil: Clay-limestone  
Age/Exposure: Planted 1987, 1990, 2009, 2010, 2013  
Eastern exposure  
Eco-Practices: Organic farming  
Certifications: Certified Organic beginning with the 2025 vintage

### WINEMAKING

Varietals: 100% Chardonnay  
Aging: 16 months in 50% French oak barrels, 10% new oak with regular stirring and 50% in stainless steel vats

### TECHNICAL DETAILS

Alcohol: 13%