



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 GEVREY-CHAMBERTIN PREMIER CRU “LES CAZETIERS”



### 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

The term “Cazetier” originates from “Castel”, the parcel situated just above the Château de Gevrey. It is one of the rare “Têtes de Cuvée” to not have been reclassified as a Grand Cru in the 1930s. Along with “Lavaux-Saint-Jacques” and “Clos Saint-Jacques”, this climat is considered to be one of the best Premiers Crus in Gevrey. The Domaine has owned half of the appellation since 2013.

### VINEYARDS

Plot: 4.06 ha. It stretches over two distinct terroirs. At higher altitudes, marl and limestone impart finesse and minerality. In the lower part of the plot, deeper clay soils confer power and richness to the wine. This southeast-facing plot benefits from optimum sunshine. It produces a rich, generous wine with similar aromatic notes as Chambertin.

### 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

Deep ruby red hue with an intense and complex nose characterised by red fruits, toast and subtle roasted notes. The palate is rich and round with a firm structure and direct tannins. This remarkably powerful wine offers a silky mouthfeel and exceptional length.

### VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Gevrey-Chambertin, Premier Cru, AOP
- Climat: Les Cazetiers
- Soil: Chalky soils with white marl sedimentary deposits
- Age/Exposure: Planted 1955, 1975, 1989, 1999, 2005  
Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

### WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 16 months in French oak barrels,  
50-60% once used barrels

### TECHNICAL DETAILS

- Alcohol: 13%