



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 NUITS-SAINT-GEORGES PREMIER CRU “LES SAINT-GEORGES”

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 renowned “Les Saint-Georges” climat—one of the oldest in Burgundy, with origins dating back to around the year 1000—this wine expresses the depth and structure of what is widely considered the finest Premier Cru in Nuits Saint-Georges. Highly regarded for its quality, the site is at the center of ongoing efforts to achieve Grand Cru status, underscoring its exceptional pedigree and character.

VINEYARDS

Plot: 0.57 ha. “Les Saint-Georges”, which lies south of the village, forges a brotherly bond with the eminent “Cailles” and “Porêts”, while each climate retains its unique style.

VINTAGE NOTES

The 2024 season was defined by persistent rainfall and cool temperatures. After a brief mid-January cold spell, spring was exceptionally wet—9 rainy days in April, 23 in May, and 17 in June—making it the fourth-wettest spring since 1959. Budburst began in early April, flowering in mid-June. July and August brought drier, sunnier weather that supported slow, even ripening. Veraison started around August 15. Harvest unfolded in mild conditions, with a rare warm north wind from September 16–19 boosting sugar concentration. Overall: abundant rainfall, below-average temperatures, and a long, balanced ripening cycle.

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. Powerful nose disclosing ripe fruits and warm spicy notes. A smooth, clean attack gives way to a well-balanced palate with rich, smooth tannins. This wine’s harmonious structure and elegance perfectly represent this Premier Cru.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Nuits-Saint-Georges, Premier Cru, AOP
- Climat: Les Saint-Georges
- Soil: Deep brown limestone and pebbles
- Age/Exposure: Planted 1933, 1974
Eastern 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,
40-50% new oak, 50-60% once used barrels

TECHNICAL DETAILS

- Alcohol: 13%