



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2024 DOMAINE FAIVELEY GEVREY-CHAMBERTIN PREMIER CRU “LA COMBE AUX MOINES”

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

Situated just north of the Premier Cru “Les Cazetiers”, this parcel sits at a slightly higher altitude with a northeast exposure, giving the wine remarkable freshness and lift. Sharing similar soils with “Les Cazetiers”, it nonetheless offers a distinct expression of the terroir.

VINEYARDS

Plot: 1.24 ha. This plot’s soil, which lies slightly higher up than that of the “Cazetiers”, shares its characteristics consisting of fossiliferous clays and white marl. This East-facing plot presents a pronounced incline. The resulting wine displays a distinctive added freshness that makes it a deep and exceptional wine.

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

Intense ruby red color and an attractive nose offering fresh red fruits, sweet spice, oaky notes and a touch of smoke. The palate is smooth and persistent with fruity, oaky notes that linger on the finish. A remarkably elegant wine with silky smooth tannins and a very distinctive finish.

VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Gevrey-Chambertin, Premier Cru AOP
Climat: La Combe aux Moines
Soil: Fossiliferous rock and white marls
Age/Exposure: Planted 1933, 1935, 1980, 1984, 1988, 2017
Northeast 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%