



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 LADOIX “LES MARNES BLANCHES”



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

Purchased in 1995 and replanted to Chardonnay in 2013, this parcel’s marly limestone soils and northeast exposure bring precision and freshness to an outstanding village-level wine with Premier Cru-level complexity and ageing potential. From Ladoix-Serrigny, one of the Côte de Beaune’s oldest winemaking villages, with viticultural roots dating back to the 13th century, it reflects both heritage and refinement.

VINEYARDS

Plot: 3.02 ha. The holdings now stretches over 3 localities, including “Les Marnées” and “La Blancharde”.

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 musts are extracted using a pneumatic press before being settled. Vinification lasts for 4 weeks and takes place mainly in French oak barrels (less than a third of which are new oak) in our cellars at consistent, natural temperatures and hygrometry.

TASTING NOTES

Pale yellow with greenish glimmers. The nose reveals fresh, floral aromas and a touch of brioche. The palate is rich and powerful with toasty notes and a pleasant freshness. A lively and direct wine with excellent tension.

VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Ladoix AOP
Climat:	Les Marnes Blanches
Soil:	Marly limestone, clay, ferruginous oolites
Age/Exposure:	Planted 2007, 2013 Northeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Chardonnay
Ageing:	12 months in French oak barrels, less than one-third new oak with regular stirring.

TECHNICAL DETAILS

Alcohol:	13%
----------	-----