



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2023 NUITS-SAINT-GEORGES “LES MONTROZIER”

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

This name pays tribute to the Faiveley family’s ancestors who were, in the early 20th century, industrial leaders and statesmen. Amongst them was Maurice Colrat de Montrozier, great uncle and witness to the marriage of Guy Faiveley (5th generation) and Yvonne Faiveley in June of 1945 — an occasion that marked the coming together of two very different industries: wine and rail.

VINEYARDS

Plot: 4.84 ha

VINTAGE NOTES

Winter 2023 was mild and dry, with no rain for five weeks from late January to early March. Rain returned in March, followed by heavy downpours in April and May. To guard against frost, the team pruned in two stages, in January and late March. Frosts on March 27 and April 3 had little impact due to the dry cold, though a few early parcels in

the Côte Chalonnaise were affected. Budburst was slightly delayed, with Chardonnay around April 12 and Pinot Noir around April 20. Warm weather in early June led to rapid flowering and abundant fruit. Green harvesting in July reduced yields by about 25% in the Côte de Nuits. Minor hailstorms in mid-July caused limited damage. August’s varied temperatures aided ripening. Harvest occurred during a heatwave, yielding healthy, aromatic grapes. This was the estate’s second fully organic season, with certification expected in 2025.

WINEMAKING

This vintage 25% whole clusters were added to the fermentation vessel. 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 to extract an exceptionally pure press wine.

TASTING NOTES

Intense garnet red hue and aromas of fruit, oak and spice on the nose. The palate reveals a smooth, rich attack, velvety tannins and good balance. A delicate, seductive and very elegant wine.

VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Nuits
Appellation:	Nuits-Saint-Georges AOP
Climat:	Les Montrozier
Soil:	Clay-limestone
Age/Exposure:	Planted 1928, 1955, 1965, 1968, 1972, 1979, 1982 1985, 1986, 1999, 2012 Eastern exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	14 month in French oak barrels, 20-30% new oak

TECHNICAL DETAILS

Alcohol:	13.5%
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