



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 BOURGOGNE PINOT NOIR



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

Domaine Faiveley produces its Bourgogne Pinot Noir from both estate-grown fruit and carefully selected grapes sourced from trusted organic growers. Rigorous quality controls ensure consistency and reflect the domaine's high standards, resulting in a classic red Burgundy that delivers excellent quality.

VINEYARDS

Burgundy's vineyards date back to the Gallo-Roman era, but were abandoned for many years. Thanks to the monks from the Abbey of Cîteaux, well-known for the quality of their work in the vines and their knowledge of terroir, these vineyards were developed from the 11th century.

VINTAGE NOTES

The defining feature of 2024 was persistent rainfall from early in the year. Aside from a brief cold spell in mid-January, spring was exceptionally wet—April (9 rainy days), May (23), and June (17)—making it the 4th wettest since 1959, especially in northern areas. Temperatures remained below seasonal norms. Budburst occurred in early April, with flowering by mid-June. Drier, sunnier weather in July and August enabled slow, even ripening. Veraison began around August 15 under favorable conditions. Harvest took place in mild weather, with cool mornings and warm afternoons. A rare warm north wind (Sept 16–19) concentrated sugars in the grapes. Overall, the season combined high rainfall, cool temperatures, and a gradual, balanced maturation cycle.

WINEMAKING

Partly aged in vats and partly in French oak barrels for 12 to 14 months in our cellars in Nuits-Saint-Georges.

TASTING NOTES

Beautiful ruby color. This wine has pleasant, fresh, red-fruit aromas on the nose, which we also savor on the palate. It has rich and very ripe substance, with fine round tannins. It's a very well-structured and pleasant wine.

VINEYARD

Region: Bourgogne

Appellation: Bourgogne AOC

Soil: Clay-limestone

Eco-Practices: Organic farming

Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: Pinot Noir

Aging: 12 to 14 months in French oak barrels and stainless steel vats

TECHNICAL DETAILS

Alcohol: 12.5%