



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 VOSNE-ROMANÉE

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

A classic Vosne-Romanée, this wine offers elegant fruit, silky tannins, and delicate floral aromas, embodying the refinement of the appellation. The village, originally part of the Saint-Vivant Priory in the 9th century and renamed in 1866 after its famed Romanée vineyard, is one of the most celebrated in the Côte de Nuits.

VINEYARDS

Domaine Faiveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns. The limestone and clay-marl soils, along with an ideal eastern exposure, yield wines of unparalleled elegance, silky texture, and aging potential.

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 hand-picked harvest is vinified for Domaine Faiveley. Our Oenologist tastes each cuvée and only chooses the best wines from trusted producers. The wine is then matured in oak barrels for 14 to 16 months, in our nineteenth century vaulted cellars which provide ideal conditions for wine aging. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée. The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and moderate toast.

TASTING NOTES

A ruby-red color of beautiful intensity. The nose unveils light woody and fruity aromas. The attack is supple and fruity. Then, the wine reveals its fine and pleasant tannins, which give it remarkable balance and nice volume. This Vosne-Romanée is elegant and has good length on the palate.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Vosne-Romanée, AOP
- Soil: Chalky marls
- Exposure: East, Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 14-16 months in French oak barrels, one third new oak

TECHNICAL DETAILS

- Alcohol: 13%