



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 CHAMBOLLE-MUSIGNY PREMIER CRU “LES CHARMES”



WINERY

Wine runs deep in the Faveley 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

From the “Les Charmes” parcel, ideally situated in the heart of the village between “Musigny” and “Bonnes-Mares” with a southeast-facing exposition, this wine reflects its alluvial soils through a style that is charming, subtle, and delicate, offering notable elegance and aromatic finesse.

VINEYARDS

Domaine Faveley 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. Unlike much of the Côte de Nuits, this area has very little clay in its soils, aside from occasional traces within the pebbly top layer, resulting in a lighter, more delicate wine style.

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 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 spices, oaky notes and a touch of smoke. The palate is smooth and persistent with fruity, oaky notes that linger on the finish. This Chambolle-Musigny is a remarkably elegant wine with silky smooth tannins and a very distinctive finish.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Chambolle-Musigny, Premier Cru, AOP
- Climat: Les Charmes
- Soil: Clay-limestone
- Exposure: East, Southeast 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% second fill barrels

TECHNICAL DETAILS

- Alcohol: 13%