



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 MEURSAULT PREMIER CRU “CHARMES”



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

Meursault is the capital of fine white wines in Bourgogne. This plot, on the border of Puligny-Montrachet, was once covered with hornbeam trees ‘charmes’. This is an exceptional terroir where Chardonnay expresses itself marvelously, giving some of the finest white wines in Côte de Beaune.

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 vineyard sits on a gentle, southeast-facing slope with deep, stony, clay-limestone soils which provide excellent drainage and heat retention.

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

The musts are extracted using a pneumatic press before being settled. Vinification lasts for 4 weeks and takes place in French oak barrels (40-50% of which are new oak in our hygrometry-controlled cellars at consistent natural temperatures.

TASTING NOTES

The nose is complex, showing delicate floral aromas mixed with a few woody notes. It has long-lasting tastes on the palate and distinguishes itself with a very good balance between richness and acidity.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Beaune
- Appellation: Meursault, Premier Cru, AOP
- Climat: Charmes
- Soil: Silt, stony
- Exposure: Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 17-18 months in French oak barrels, 40-50% new oak, with regular stirring

TECHNICAL DETAILS

- Alcohol: 13%