



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2023 CHAMBOLLE-MUSIGNY PREMIER CRU “AUX BEAUX BRUNS”

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

The plot “Aux Beaux Bruns” is situated at the North of the village and just below “Les Groseilles” climat. The soil is one of the most distinctive features of the terroir in the Aux Beaux-Bruns Premier Cru. This chalky marl soil with a high proportion of limestone is deeper and slightly more clay-rich with rocky loose top-soils, than in other parts of Chambolle-Musigny.

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.

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 30% 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

Producers that we have selected entrust us with high-quality grapes that we vinify in Nuits-Saint-Georges. 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

Bright garnet red color with purple highlights. The nose is particularly expressive and reveals complex aromas of ripe fruit and spices, roasted and smoked notes. On the palate, this wine is very fine and elegant with hints of berries (blackberry), spices and discreet wooden aromas. Its length is remarkable.



VINEYARD

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| Region: | Bourgogne |
| Sub-Region: | Côte de Nuits |
| Appellation: | Chambolle-Musigny, Premier Cru, AOP |
| Climat: | Aux Beaux Bruns |
| Soil: | Pebbly |
| Exposure: | South, Southeast exposure |
| Eco-Practices: | Organic farming |
| Certifications: | Certified Organic beginning with the 2025 vintage |

WINEMAKING

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| Varietals: | 100% Pinot Noir |
| Aging: | 16 months in French oak barrels, 40-50% new oak, 50-60% second fill barrels |

TECHNICAL DETAILS

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| Alcohol: | 13% |
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