



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 PULIGNY-MONTRACHET PREMIER CRU “LES FOLATIÈRES”

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

In 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. The exceptional terroirs of Puligny-Montrachet offer optimum conditions for the Chardonnay grape variety. Planted on the same line of the slope as Montrachet and Chevalier-Montrachet Grand Crus, “Les Folatières” is one of the most esteemed Premier Crus in Puligny-Montrachet.

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

The winter of 2022 was mild with average rainfall. Frost in mid-April (-2°C / 28°F) caused minimal damage, and budburst followed soon after. Flowering began in late May, with rapid vine growth fueled by warmth and spring rain. May was unusually hot (up to 86°F) and dry, but heavy June storms in the Côte de Nuits brought 250 mm of rain—well above the 60 mm average—providing reserves that sustained vines through summer heat. Harvest took place under sunny skies, yielding healthy, aromatic grapes with excellent ripeness and quality.

WINEMAKING

The winemakers that we have selected produce wines of outstanding quality. The aging process continues in our cellars at consistent, natural temperatures and hygrometry.

TASTING NOTES

The nose is very pleasant and charms with its subtle and enchanting character. There are citrus, floral and dried fruit aromas. This wine is full on the palate and strikes a balance between smoothness and liveliness. An harmonious wine with long-lasting aromas and flavors.



VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Beaune
Appellation:	Puligny-Montrachet, Premier Cru, AOC
Climat:	Les Folatières
Soil:	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%
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