



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 GEVREY-CHAMBERTIN “VIEILLES VIGNES”



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

This village wine delivers exceptional concentration, aromatic intensity, and impressive ageing potential. Careful parcel selection enhances depth and complexity, resulting in one of the most structured and expressive village-level Gevrey-Chambertin wines.

VINEYARDS

Plot: 9.82 ha. Sourced from a meticulous selection across 20 plots covering nearly 10 hectares, these old vines are more than forty-five years old on average.

VINTAGE NOTES

The 2024 season was marked by persistent rainfall and cooler than average temperatures, especially through spring. Budburst began in early April, with flowering by mid June. Drier, sunnier weather in July and August supported slow, even ripening, and veraison started around mid August. Harvest took place in mild conditions, with a warm north wind in mid-September helping concentrate sugars. Overall, the vintage was defined by a long, gradual, and balanced growing season.

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

The exceptional characteristics of Gevrey-Chambertin are authentically revealed by our old vines. Delightful aromas of ripe dark berries immediately entice the nose, while the palate exudes rich, powerful flavors.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Gevrey-Chambertin, AOP
- Soil: Clay marls with a high iron content
- Age/Exposure: Planted 1945, 1950, 1951, 1956, 1962, 1967, 1969
East/Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 14 months in French oak barrels,
less than one third new oak,
with regular stirring

TECHNICAL DETAILS

- Alcohol: 13%