



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 MERCUREY “LA FRAMBOISIÈRE” MONOPOLE



### 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

La Framboisière has been one of the Domaine’s monopoles since 1933 and produces very distinctive wines: intense red fruit aromas and a pleasant minerality. Its name comes from the presence of raspberry bushes, and the Mercurey vat house is named after this iconic parcel.

### VINEYARDS

Plot - 10.61 ha. The shallow, pebbly clay-limestone soils of La Framboisière provide the perfect conditions for excellent drainage. At the bottom of the slope, the soil profile becomes a mixture of clay and silt, creating a more compact and cooler terroir.

### VINTAGE NOTES

The 2024 season was marked by persistent rainfall and cool 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 harvest took place in mild conditions. Overall, the vintage reflects a gradual, balanced maturation cycle.

### WINEMAKING

This vintage 25% whole clusters were added to the fermentation vessel. The wines are pumped over twice daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 15 to 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

This wine reveals a powerful, fruity nose combining rich notes of red and black fruits and a subtle hint of oak. La Framboisière offers a powerful palate dominated by crunchy red fruits. Its velvety tannins and exceptional length make it a pleasure to drink!

### VINEYARD

- Region: Bourgogne
- Sub-Region: Côte Chalonnaise
- Appellation: Mercurey AOP
- Climat: La Framboisière - Monopole
- Soil: Clay limestone soils
- Age/Exposure: Planted 1949, 1964, 1965, 1968, 1990, 2010  
Eastern exposure
- Eco-Practices: Organic Farming
- Certifications: Certified Organic beginning with the 2025 vintage

### WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 13-14 months in French oak barrels,  
20% new oak

### TECHNICAL DETAILS

- Alcohol: 13%