



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 GEVREY-CHAMBERTIN PREMIER CRU “LAVAUX SAINT-JACQUES”



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

Situated in the northern part of Gevrey-Chambertin just before the valley, Lavaux Saint-Jacques takes its name from “La Val,” a medieval term describing a low point in the land. Alongside “Les Cazetiers” and “Clos Saint-Jacques”, it is regarded as one of the village’s finest Premier Crus, thanks to its sunny southern exposure yielding wines of rich fruit and concentration. Acquired by Faiveley in 2013, the parcel is planted with old vines, some dating back to 1945.

VINEYARDS

Plot: 0.99 ha. This south-facing 1-hectare parcel is planted on a combination of fossiliferous rock and clay soil. This wine, more nuanced and subtle than “Les Cazetiers”, seduces with its delicacy and refinement.

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

Deep ruby red color with an attractive nose offering intense aromas of small black fruits. A powerful, warm and concentrated wine with exceptional aromatic intensity with elegant tannins and a touch of leather that lingers on the finish.

VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Gevrey-Chambertin, Premier Cru, AOP
Climat: Lavaux Saint-Jacques
Soil: Fossiliferous rock and clay soils
Age/Exposure: Planted 1945, 1967, 1968, 1986, 1993
East, Southeast exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 16 months in French oak barrels,
40-50% new oak, 50-60% once used barrels

TECHNICAL DETAILS

Alcohol: 13%