



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 MEURSAULT PREMIER CRU “BLAGNY”



### 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

Meursault has exceptional terroirs for raisings Chardonnay, especially on the south side of the village, bordering the prestigious 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. Located on the high, steep slopes above the villages of Meursault and Puligny-Montrachet, these wines are prized for their vibrant acidity, pronounced minerality, and crisp, elegant structure.

### VINTAGE NOTES

The defining feature of 2024 was persistent rainfall from early in the year. Aside from a brief cold spell in mid-January, spring was exceptionally wet—April (9 rainy days), May (23), and June (17)—making it the

4th wettest since 1959, especially in northern areas. Temperatures remained below seasonal norms. Budburst occurred in early April, with flowering by mid-June. Drier, sunnier weather in July and August enabled slow, even ripening. Veraison began around August 15 under favorable conditions. Harvest took place in mild weather, with cool mornings and warm afternoons. A rare warm north wind (Sept 16–19) concentrated sugars in the grapes. Overall, the season combined high rainfall, cool temperatures, and a gradual, balanced maturation cycle.

### WINEMAKING

The musts are extracted using a pneumatic press before being settled. Vinification lasts for 4 weeks and takes place in French oak barrels, less than one-third new oak in our hygrometry-controlled cellars at consistent natural temperatures.

### TASTING NOTES

A brilliant pale yellow color. The attractive aromas of white and yellow fruits mix with light woody notes. On the palate, this wine meets up to the expectations of its aromas; it has a round and full attack before the vanilla and toasty tastes reveal themselves. Good long-lasting aromas. The finish is slightly acid.

### VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Meursault, Premier Cru, AOP
Climat:	Blagny
Soil:	Limestone, marls and clays
Exposure:	East, Southeast exposure
Eco-Practices:	Organic farming
Certifications:	Certified Organic beginning with the 2025 vintage

### WINEMAKING

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

### TECHNICAL DETAILS

Alcohol:	13%
----------	-----