



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2023 NUITS-SAINT-GEORGES PREMIER CRU “LES SAINT-GEORGES”

### 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

“Les Saint-Georges” is considered to be one of the oldest climats in Bourgogne and was planted in the year 1000. It is also thought to be the very best Cru in Nuits-Saint-Georges. Our Domaine is the appellation’s smallest producer and, for the last 10 years, we have been working towards being reclassified as a Grand Cru.

### VINEYARDS

Plot: 0.23 ha

### VINTAGE NOTES

Winter 2023 was mild and dry, with no rain for five weeks from late January to early March. Rain returned in March, followed by heavy downpours in April and May. To guard against frost, the team pruned in two stages, in January and late March. Frosts on March 27 and April 3 had little impact due to the dry cold, though a few early parcels in the Côte

Chalonnaise were affected. Budburst was slightly delayed, with Chardonnay around April 12 and Pinot Noir around April 20. Warm weather in early June led to rapid flowering and abundant fruit. Green harvesting in July reduced yields by about 30% in the Côte de Nuits. Minor hailstorms in mid-July caused limited damage. August’s varied temperatures aided ripening. Harvest occurred during a heatwave, yielding healthy, aromatic grapes. This was the estate’s second fully organic season, with certification expected in 2025.

### 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 hue. Powerful nose disclosing ripe fruits and warm spicy notes. A smooth, clean attack gives way to a well-balanced palate with rich, smooth tannins. This wine’s harmonious structure and elegance perfectly represent this Premier Cru.



### VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Nuits
Appellation:	Nuits-Saint-Georges, Premier Cru, AOP
Climat:	Les Saint-Georges
Soil:	Deep brown limestone and pebbles
Age/Exposure:	Planted 1933, 1974 Eastern 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:	13.5%
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