



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 CHAMBOLLE-MUSIGNY PREMIER CRU “LES FUÉES”

### 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

The vineyard’s name refers to the work traditionally undertaken in the vineyard: a Fuée is a traditional Burgundian term for the area that a man could turn with a hoe in a single day’s work.

### VINEYARDS

Plot - 0.19 ha. The “Les Fuées” parcel is situated in the North of the village, just after Bonnes-Mares Grand Cru, producing firm yet elegant Pinot Noir-based wines that tend toward savory flavors rather than fruit.

### 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

Intense ruby red hue. The nose reveals intense and complex aromas of ripe fruits underpinned by a touch of smoke and spice. The smooth attack gives way to a full-bodied, elegant palate.



### VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Chambolle-Musigny, Premier Cru, AOP
- Climat: Les Fuées
- Soil: Clay-limestone
- Age/Exposure: 1944, 2011  
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% second fill barrels

### TECHNICAL DETAILS

- Alcohol: 13%