



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 NUITS-SAINT-GEORGES PREMIER CRU “LES PORÊTS-SAINT-GEORGES”

WINERY

Wine runs deep in the Faveley 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 origins of the appellation’s name are not entirely clear. It could be an ancient word for “poiriers” (meaning pear tree). It is situated in the South of the village in the “Les Porêts” climate and its rustic style is similar to that of the “Les Saint-Georges”. In 1855 this area was stated by Dr. Lavalle to be one of the very best in Nuits. The family is very attached to these vines as they were the very first to be purchased by the Domaine in the 1830s.

VINEYARDS

Plot: 1.69 ha. The vines from this vineyard produce a powerful, structured and tannic wine typical of Nuits Saint-Georges. Its distinctive character stems from the deep, stony, brown limestone soils.

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. The nose discloses black fruits, toasty notes and a hint of oak. The smooth, round attack gives way to a powerful and structured mid-palate. A well-balanced and very persistent wine with excellent aging potential.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Nuits-Saint-Georges, Premier Cru, AOP
Climat: Les Porets-Saint-Georges
Soil: Deep brown limestone and gravel
Age/Exposure: Planted 1945, 1954, 2005, 2011
Eastern exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

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

TECHNICAL DETAILS

Alcohol: 13%