



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 BOURGOGNE CHARDONNAY



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

Domaine Faiveley produces its Bourgogne Chardonnay from both estate-grown fruit and carefully selected grapes sourced from trusted organic growers. Rigorous quality controls ensure consistency and reflect the domaine's high standards, resulting in a classic white Burgundy that delivers excellent quality.

VINEYARDS

Burgundy's vineyards date back to the Gallo-Roman era, but were abandoned for many years. Thanks to the monks from the Abbey of Cîteaux, well-known for the quality of their work in the vines and their knowledge of terroir, these vineyards were developed from the XIth century.

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

Matured for 8 to 10 months in our cellars in Nuits-Saint-Georges. Part of the cuvee, which varies depending on the vintage, is aged in oak barrels.

TASTING NOTES

A brilliant pale greenish-yellow color. The very nice expressive nose has white flower scents. The attack is bold and generous. This wine, which is balanced on the palate, has good volume and quite exceptional long lasting scents and tastes for a Bourgogne blanc. This is a good value wine that can be enjoyed from now on.

VINEYARD

- Region: Bourgogne
- Appellation: Bourgogne AOC
- Soil: Clay-limestone
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: Chardonnay
- Aging: 8-10 months, partially in French oak barrels

TECHNICAL DETAILS

- Alcohol: 12.5%