



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 MERCUREY PREMIER CRU “LE CLOS DU ROY”

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

This small parcel, known as a ‘clos’, formerly belonged to the Kings of France. It was considered one of the appellation’s best parcels and was purchased by the Faiveley family in 1971.

VINEYARDS

Plot - 2.54 ha. Benefiting from a south-south-west exposure, its cool, compact clay-limestone soil composed of white marl has the advantage of warming up quickly, imparting fine tannins worthy of the great villages of the Côte de Nuits.

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 wines are pumped over twice daily in order to extract color, tannins and aromas from the skin of the grapes. After a 15 to 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

The nose exudes small red fruits combined with notes of oak and spice. The palate offers good balance, rich aromas and delicate tannins resulting in a very distinctive wine with exceptional aromatic persistency.



VINEYARD

Region: Bourgogne
Sub-Region: Côte Chalonnaise
Appellation: Mercurey, Premier Cru, AOP
Climat: Le Clos du Roy
Soil: Clay-limestone, white marls
Age/Exposure: Planted 1971, 1982
South, Southwest
Eco-Practices: Organic Farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 15 months in French oak barrels,
30% new oak

TECHNICAL DETAILS

Alcohol: 13%