



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2024 MERCUREY BLANC, “CLOS ROCHETTE” MONOPOLE

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

Clos Rochette, a monopole of the Domaine since 1933, is a south-east facing parcel neighboring La Framboisière.

VINEYARDS

Plot - 5.45 ha. Its very compact soils, difficult to plough and scattered with small stones, give the climat its name and contribute to the wine’s distinctive structure and character.

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 musts are extracted using a pneumatic press before being settled. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (55%) in French oak barrels, 25% of which are new oak.

TASTING NOTES

This wine reveals exceptionally complex aromas and a fresh nose offering white flowers and spices. The lively attack gives way to a smooth, oily palate thanks to its oak ageing. The flavors and aromas combine harmoniously resulting in a beautifully elegant wine.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte Chalonnaise
- Appellation: Mercurey, AOP
- Climat: Clos Rochette - Monopole
- Soil: Clay-limestone
- Age/Exposure: Planted 1960, 1987, 1999, 2009, 2017
Southeast exposure
- Eco-Practices: Organic Farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 16 months in 55% French oak barrels,
25% new oak with regular stirring

TECHNICAL DETAILS

- Alcohol: 13%