



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2024 VOLNAY PREMIER CRU “FRÉMIETS”

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 old vine parcel, acquired by Domaine Faiveley in 2007, is situated midway up the hillside above the Route des Grands Crus near the Pommard appellation. It is known as “the Chambolle of the Côte de Beaune” on account of its smoothness and velvety texture and differs greatly in style from the adjacent Pommard plot.

VINEYARDS

Plot: 0.74 ha. Facing east and southeast, it spreads over a filtering clay-limestone soil enriched with the finest clays, imparting exceptional finesse to the wine.

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

The village of Volnay is renowned for its elegant red wines. This wine exudes aromas of small red and black fruits complemented by spicy notes and a touch of oak. Its rich flavors and silky smooth tannins make it an absolute pleasure for the palate.

VINEYARD

Region: Bourgogne
Sub-Region: Côte de Beaune
Appellation: Volnay, Premier Cru, AOC
Climat: Frémiets
Soil: Clay-limestone
Age/Exposure: Planted 1950, 2014
East, Southeast exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 14 months in French oak barrels.
one-third new oak

TECHNICAL DETAILS

Alcohol: 13%