



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 MERCUREY BLANC “LE VALLON BLANC”



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

The wines of Mercurey have earned this village a global reputation, with white wines making up only around 15% of the appellation and offering something particularly distinctive. “Le Vallon Blanc” refers to a group of white parcels within a single valley, literally “the white valley”, where clay-limestone soils and a sunny southern exposure yield wines of harmonious structure and freshness.

VINEYARDS

Plot - 1.78 ha. These vines thrive in the northern part of the Mercurey appellation, across three adjoining climats: Montots, Bussières and Mauvarenes.

VINTAGE NOTES

The 2024 season was marked by persistent rainfall and cool 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 harvest took place in mild conditions. Overall, the vintage reflects 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 (60% in French oak barrels, 10% of which are new oak).

TASTING NOTES

The elegant nose exudes fruity and floral notes. The palate of this Mercurey offers a harmonious structure and leaves a pleasant sensation of freshness. An easy drinking wine that is ideal served either as an aperitif or with a meal.

VINEYARD

Region: Bourgogne
Sub-Region: Côte Chalonnaise
Appellation: Mercurey AOP
Climat: Le Vallon
Soil: Clay-Limestone
Age/Exposure: Planted 1974, 1984, 1988, 1990, 2013, 2016, 2017
Southeast exposure
Eco-Practices: Organic Farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Chardonnay
Aging: 16 months in 60% French oak barrels, 10% new oak, and 40% in stainless steel with regular stirring

TECHNICAL DETAILS

Alcohol: 12.5%