



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2024 MERCUREY PREMIER CRU “CLOS DES MYGLANDS” 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

The name of this Premier Cru, a monopole from Domaine Faiveley, most probably originates from the English “My Land”, the name given to this area by an English dignitary. This clos produces a powerful, direct, and well-balanced wine.

### VINEYARDS

Plot - 6.31 ha. The clayey-limestone soil, rich in iron and clay with few pebbles, rests on deep ground. This premier Cru, the furthest north-east of Mercurey, offers a slightly rustic, raw style that is both silky and warm.

### 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 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 reveals notes of black and red fruits combined with subtle woody and smoky notes. The palate offers the same rich, fruity aromas as the nose. This full-bodied wine has a velvety tannic backbone which gives a sensation of warmth on the smooth finish.

### VINEYARD

Region: Bourgogne  
Sub-Region: Côte Chalonnaise  
Appellation: Mercurey, Premier Cru, AOP  
Climat: Clos des Myglands - Monopole  
Soil: Clay-Limestone, small amount of pebbles and clay  
Age/Exposure: Planted 1963, 1971, 1974, 1975, 1982  
Southeast exposure  
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%