



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 PULIGNY-MONTRACHET PREMIER CRU “LA GARENNE”



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

“La Garenne” lies high on the hillside just above “Champ Gain”; its name, derived from a medieval term for a wooded hunting reserve, reflects its historic origins. This elevated site produces wines with generous citrus, nutty complexity, and pronounced mineral character.

VINEYARDS

Plot: 9 ha. This vineyard is perched at over 350 meters above sea level. Its late-ripening terroir typically reveals its treasures at the end of the harvest time. The light soils, scattered with stones and shallow, give it a unique identity.

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 musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (40-50% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 17 to 18 months.

TASTING NOTES

Attractive nose offering subtle and seductive notes of citrus and exotic fruits combined with delicate toasty notes. The palate is rich and well-balanced with a smooth mouthfeel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency.

VINEYARD

Region: Bourgogne
Sub-region: Côte de Beaune
Appellation: Puligny-Montrachet, Premier Cru, AOP
Climat: La Garenne
Soil: Light, shallow, pebbly soils
Exposure: Southeastern exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Chardonnay
Aging: 17-18 months in French oak barrels,
40-50% new oak, with regular stirring

TECHNICAL DETAILS

Alcohol: 13%