



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 MEURSAULT

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

A classic Meursault, this wine offers a velvety texture with vibrant fruit flavors, supported by notable depth and aging potential. Sourced from exceptional Chardonnay terroirs particularly on the southern edge of the village bordering Puligny-Montrachet—it reflects the richness and balance characteristic of the appellation.

VINEYARDS

Domaine Faiveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns. The terroir is exceptional for Chardonnay, with its limestone, marl, and clay soils.

VINTAGE NOTES

The 2024 season was defined by persistent rainfall and cool temperatures. After a brief mid-January cold spell, spring was exceptionally wet—9 rainy days in April, 23 in May, and 17 in June—making it the fourth-wettest spring since 1959. Budburst began in early April, flowering in mid-June. July and August brought drier, sunnier weather that supported slow, even ripening. Veraison started around August 15. Harvest unfolded in mild conditions, with a rare warm north wind from September 16–19 boosting sugar concentration. Overall: abundant rainfall, below-average temperatures, and a long, balanced ripening cycle.

WINEMAKING

We have selected a vine grower who provides us with musts of outstanding quality which we then vinify in our Nuits-Saint-Georges winery.

TASTING NOTES

Brilliant pale yellow color. The attractive aromas of white and yellow fruits mix with light woody notes. On the palate, this wine meets up to the expectations of its aromas: it has a round and full attack before the vanillery and toasty tastes reveal themselves. Good long-lasting aromas. The finish is slightly acidic.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Beaune
- Appellation: Meursault AOP
- Soil: Limestone, marls and clays
- Exposure: East, Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 14 months in French oak barrels, less than one third new oak, with frequent stirring

TECHNICAL DETAILS

- Alcohol: 13%