



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 NUITS-SAINT-GEORGES “LES MONTROZIERS”

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 wine is sourced from parcels across the village, the majority of which lie along the Vosne-Romanee border and therefore exhibit notable elegance and silkiness. This name pays tribute to the Faiveley family’s ancestors who were industrial leaders and statesmen. Amongst them was Maurice Colrat de Montrozier, great uncle and witness to the marriage of Guy Faiveley (5th generation) and Yvonne Faiveley in June of 1945 — an occasion that marked the coming together of two very different industries: wine and rail.

VINEYARDS

Plot: 4.84 ha. The very pebbly “Argillats” contributes delicate aromas, while the flat “Lavières”, consisting of marl, silt and hard limestone, imparts concentration and depth 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

This vintage 25% whole clusters were added to the fermentation vessel. 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 to extract an exceptionally pure press wine.

TASTING NOTES

Intense garnet red hue and aromas of fruit, oak and spice on the nose. The palate reveals a smooth, rich attack, velvety tannins and good balance. A delicate, seductive and very elegant wine.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Nuits-Saint-Georges AOP
Climat: Les Montroziers
Soil: Clay-limestone
Age/Exposure: Planted 1928, 1955, 1965, 1968, 1972, 1979, 1982, 1985, 1986, 1999, 2012
Eastern exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 14 month in French oak barrels, 20-30% new oak

TECHNICAL DETAILS

Alcohol: 13%