



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2024 CHASSAGNE-MONTRACHET



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 textbook Chassagne-Montrachet, this wine is defined by its remarkable length and concentration, reflecting the depth and structure typical of the appellation. The village, renamed in 1879 after its most renowned Cru, Montrachet, underscores a long-standing heritage that continues to shape the wine's character today.

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 soils around the commune are rich in limestone, contributing to the production of some of the world's most respected Chardonnay.

VINTAGE NOTES

The defining feature of the 2024 season was persistent rainfall from the start of the year. Aside from a brief cold spell in mid-January, the spring was exceptionally wet, with 9 rainy days in April, 23 in May, and 17 in June, making it the fourth wettest spring since 1959, particularly in northern areas. Temperatures remained below seasonal averages. Budburst began in early April, with flowering by mid-June. Drier, sunnier conditions in July and August encouraged slow, even ripening. Veraison started around August 15 under favorable conditions. Harvest took place in mild weather, with cool mornings and warm afternoons. A rare warm north wind from September 16 to 19 helped concentrate sugars in the grapes. Overall, the season was marked by abundant rainfall, cool 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

A brilliant light yellow color. The nose has great finesse with mineral and light woody notes. This wine is bold, pure, concentrated and balanced on the palate with remarkable length. An elegant and classy white wine, which distinguishes itself by its long-lasting aromas and flavors.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Beaune
- Appellation: Chassagne-Montrachet AOP
- Soil: Dark brown limestone, clay
- Exposure: 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 with regular stirring

TECHNICAL DETAILS

- Alcohol: 13%