

A Culture of Fine Wine: Rooted in Family, Inspired by Community

JULY 2025

NEWSLETTER

DOMAINE DE LA ROMANÉE-CONTI 2022 RELEASE

A Vintage of Remarkable Resilience

This year we are celebrating 45 extraordinary years of partnership with **Domaine de la Romanée-Conti**, marked by the 2022 vintage release. Co-Directors **Bertrand de Villaine** and **Perrine Fenal** joined us earlier this spring to present the new releases.

Calling the 2022 vintage 'exceptional' doesn't quite do it justice, says the Domaine, pointing to the vines' resilience as so remarkable that this vintage is unlike anything in recent years.

The season began with a mild winter, but by April, heat and dryness took hold, sparking an early bud-burst. The vines thrived, and the vineyard team scrambled to keep pace as tasks like pruning, de-budding, and tying down — which usually follow one another — overlapped this year.

Flowering began early, starting around May 20th and wrapping up by the 30th. June brought intense heat and heavy rains, which helped the vines push through the heatwaves, while July remained scorching and dry until mid-August. Excessive heat caused maturity blockages in many vines, but just when it seemed like the vines might retreat, rain arrived in time to restore balance.

Not only did the grapes ripen thanks to the heat and dryness, but they also burst with juice, leading to a harvest that exceeded all expectations.

"Without predicting what will happen in the coming years, the 2022 vintage reinforces our confidence with regards to the capacity of Pinot Noir and Chardonnay to adapt, on the condition that they are of fine type and combined with good rootstocks," the Domaine adds.

The results are clear: the colors are stunning, and the aromas are rich with perfume. On the palate, there are supple tannins, but above all, a surprising freshness, finesse, and elegance.



Alban de Brosse, Bertrand de Villaine, Perrine Fenal, Rocco Lombardo, Claire Gibbs (left to right)



Shannon Coursey, Bertrand de Villaine

DOMAINE FAIVELEY CELEBRATES ITS BICENTENNIAL

The Seventh Generation Gifts a Parcel of Clos de Vougeot to the Hospices de Beaune

It's been a busy few weeks for **Domaine Faiveley** as the bicentennial celebrations kicked off with seventh-generation **Erwan Faiveley** launching the 2023 vintage in Illinois, New York, Florida, California, and Texas!

We are happy to announce the 2023 Grands and Premiers Crus are officially stateside and available for ordering!

Directly following his visit, Erwan headed back to Nuits-Saint-Georges where the Faiveley family generously announced they were donating a small plot of Clos-de-Vougeot Grand Cru to the Hospice de Beaune, enough to produce three barrels of wine each year.

In tribute to the third and sixth generations, the cuvée will be named **'Clos de Vougeot, Cuvée François Faiveley'** and released for the first time during the 165th Hospices de Beaune auction in November 2025.

Co-Proprietor **Eve Faiveley** reflects on the donation: *"We have always been committed to promoting Burgundy through our wines, just as the Hospices do with their annual auction held in November under the market halls of Beaune. By making this donation, we aim to forge a lasting partnership with this magnificent institution and mark our 200th anniversary with a forward-looking act."*

In the interview below, **Erwan Faiveley** reflects on his 20 years at the helm of the Domaine, and his vision for the future.

From the beginning, your family has been deeply committed to the regional heritage of Burgundy to produce wines of distinction. Can you speak about how your family has been able to balance tradition and innovation through 200 years?

"I think it's rather a focus around mindset when talking about trying to implement incremental change because Burgundy is a very traditional wine region where we cannot innovate on many things. For example, we are not going to change things like the grape varieties since Pinot Noir and Chardonnay are the two main varieties we use. It's more about how you implement changes within the winery that has inertia."

What does this milestone anniversary mean to you and your family?

"I believe the winery is like a human being. An anniversary is a reason to celebrate, and especially, it's a reason to remember that life goes by quickly and is very fragile. There are not many companies that have managed to make it 200 years, so we will never be the new kid on the block. What we want to be considered today is the great signature, the great style, the great classic of Burgundy."

This year in our Bourgogne Offering, we are releasing large formats of the 2023 vintage from each of your family's six monopoles, including three from Mercurey, which has been an area of expansion for the last few generations. What potential do you see in Mercurey?

"For me, it's not about potential anymore, it's a reality. I think the potential was when my great, great grandfather started to invest in Mercurey in the 1930s. Back then it was an opportunity to source great Pinots and great Chardonnays at a fraction of the price that you would get in, say, Puligny and Côte de Beaune. This is where we can still produce Pinot Noirs and Chardonnays at a value that puts those wines on the sweet spot on the restaurant lists. This is part of who we are, and we want to show people that we are a great Domaine — being present and strong in the Côte Chalonnaise is part of the key."

After obtaining the High Environmental Value certification in 2019, Domaine Faiveley began the official conversion to organic certification in 2022 which expects to be completed this year (2025). Why is sustainability important to you?

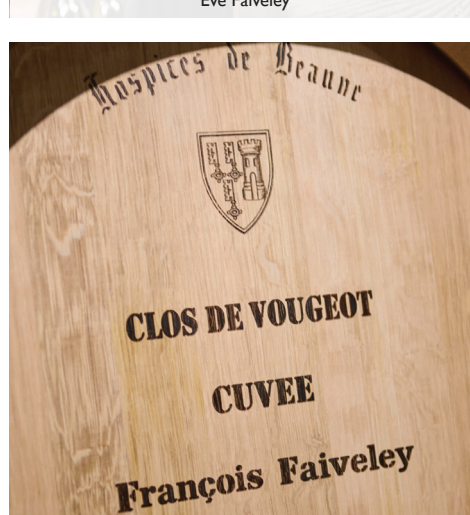
"There are so many reasons why sustainability is important. Every day I feel very lucky to be given the opportunity to run this winery, to manage vineyards that have been managed for more than 1,000 years. These vineyards are still producing great wines that bring a lot of pleasure to people's tables. And this is what sustainability is all about — making sure that with the few decades we are in charge, we will pass on something better than we inherited."

What is your vision for Domaine Faiveley over the next decade and beyond?

"Talking about my vision, as I said before there can be a lot of inertia within the winery. And when you decide to change something, it can take years if not decades to appear. My objective is to be like the captain of a great boat, to carry on what we've been doing: making great wines. It's always the vision of mine to craft the best of what nature can offer us vintage after vintage. When I eventually retire and I look back at all the vintages I've done, I just want to be proud of each of them."



Eve Faiveley



Erwan Faiveley



Matthew Laborde, Tommy Oldre, Alban de Brosse, Andy Lum, Erwan Faiveley, Katie Bastian, Laurie Taboulet, Scott Ehrlich



Adam Schneider, Shannon Coursey, Alban de Brosse, Benji Kirschner

Coming Together for A Culture of Fine Wine: HAPPENINGS AROUND TOWN

Our team has been leaning into what we do best — sharing the incredible stories and wines from the family-owned producers we are proud to represent. Thank you to everyone who joined our suppliers in the market!



Mark McWilliams (third from left)
ARISTA: NASHVILLE, CHARLOTTE, ATLANTA



Antonio Benanti
BENANTI: OREGON, SEATTLE



Philippe Antony (left)
CHAMPAGNE GOSSET: DALLAS, HOUSTON



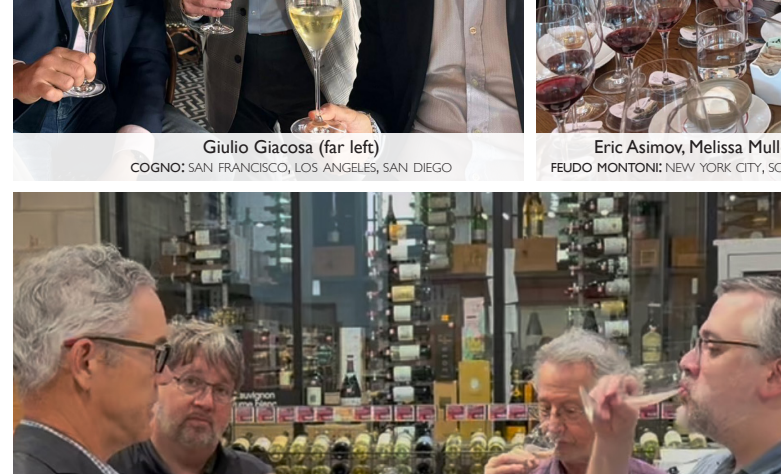
Giulio Giacosa (far left)
COGNAC: SAN FRANCISCO, LOS ANGELES, SAN DIEGO



Eric Asimov, Melissa Muller, Fabio Sireci (left to right)
FEUDO MONTONI: NEW YORK CITY, SOUTHERN NEW JERSEY, ATLANTA, DESTINI, FL



Charlie Mount
ROYAL TOKAJI: BOSTON, NANTUCKET



Hugh Davies (far left)
SCHRAMBERG VINEYARDS: DETROIT, CHICAGO



Nick Buck (fourth from left)
TE MATA ESTATE: FORT LAUDERDALE, MIAMI, WASHINGTON D.C., LAS VEGAS