



DOMAINE
FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



WILSON DANIELS
SINCE 1978



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INTRODUCTION

Wine runs deep in the Faiveley family's blood, as they have been thoroughly rooted in Bourgogne, its history, and its culture for almost two centuries

The Faiveley family's 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. In 1825, pioneer Pierre Faiveley (1792-1860) founded a merchant business in Nuits-Saint-Georges. His passion for trading and aging wines soon led him to purchase his own vineyard parcels and establish a wine domaine in order to grow and produce his own wines.

Under the next generation with Joseph (1825-1923), the winery took important steps to increase its vineyard holdings in the region, with the most renowned being the Corton-Charlemagne and Cortons Clos des Corton Faiveley vineyards in 1874. It also began to export its wines to Europe.

The third generation with François (1859-1918) had the difficult challenge of facing the phylloxera crisis; indeed, François spent his whole life trying to protect the family's vineyards.

Under Georges' (1887-1968) command, the winery took another major step forward with the Mercurey acquisition and three Grands Crus in Gevrey-Chambertin. Georges also founded the "Confrerie des Chevaliers du Tastevin" brotherhood with his friend Camille Rodier. Celebrating the culture of Bourgogne, its gastronomy, its wines and the artisan winemakers who produce them, the brotherhood is responsible for the rebirth of the region between the two wars.

When Guy (1914-2002) came on board, the Domaine went through an impressive growth period while facing the financial crisis of 1929 and the second world war.



Grand Cru Clos Vougeot



The sixth generation saw another François taking the lead at the age of 25 years old. He did his share of vineyard acquisitions with new holdings in Mercurey, Montagny and Nuits-Saint-Georges. A driving force behind the world renowned Musique & Vin Festival, François left the key of the winery to his son Erwan.

Erwan took over management of the winery and vineyards at age 25, as his father had done before him. His first decisions were to invest in new facilities and eventually evolve the family wine to a new style, more accessible when young while keeping their true potential with cellar aging.

With the purchase of 20 hectares of vines in Gevrey-Chambertin in 2013, Erwan is keeping the family at the forefront of the region's international growth. In 2014, Erwan's sister Eve joined him at the helm, the first daughter to do so in the winery's 7-generation history. Both siblings are committed to producing the finest wines that reflect their extraordinary terroir, and feel strongly about preserving this beautiful legacy for future generations.

In 2015, the "Climats de Bourgogne" were officially recognized' as a UNESCO World Heritage site. Domaine Faiveley was immediately named as a Founding Patron of the classification for its many contributions to the region.

Over the years, the Faiveley family has formed close relationships with several Burgundian families which allows them access to the very best vine parcels, ensuring the grapes are treated with the same care and attention as those grown at the Domaine. The wines are sold under the "Joseph Faiveley" label which honors the second generation of the family. In December 2019 the Domaine obtained HVE (High Environmental Value) level 3 certification, recognizing the estate's sustainable agricultural practices and efforts to limit their environmental impact.

The 2022 vintage marks the beginning of a new era and the start of a comprehensive plan to begin converting to organic farming throughout their holdings across the Côte d'Or.



BIOGRAPHIES



Erwan and Eve Faiveley



Jérôme Flous

ERWAN FAIVELEY, PROPRIETOR

Erwan Faiveley has always been a lover of Bourgogne and its wines. In his words, “Bourgogne is my terroir, in every sense of the word. I was born in Dijon, did my early studies there and spent my entire childhood in the area.” In 2005, Erwan succeeded his father and immediately invested in new equipment continuing the quest for excellence undertaken by his predecessors. He works to create wines that reveal their potential from an early age and have excellent ageability. The 2007 vintage marks the beginning of the new style of the estate.

EVE FAIVELEY, PROPRIETOR

The first daughter in seven generations, Eve Faiveley joined the family business alongside her brother Erwan in 2014, after several years working in the cosmetics sector in Paris. Passionate about luxury and aesthetics, her desire is to produce fine wines that reflect their terroir using a traditional savoir-faire that has been passed down through the family over the last two centuries. She feels strongly about preserving this beautiful legacy for future generations.

JÉRÔME FLOUS, WINEMAKER

Jérôme has blessed the Domaine with his passion for the fine wines of Bourgogne since he joined the team in 2007 as Head Winemaker. He has helped modernize the Faiveley wines, reducing the tannins and focusing the wine more on the fruit, and strives for perfection and excellence, from the work in the vineyards to the bottling of each of the Domaine's wines.

A REMARKABLE ARCHITECTURAL LEGACY

*The Faiveley family has long been profoundly established
in Bourgogne, its history and its culture.*

When the “Climats de Bourgogne” made it into the Unesco list of World Heritage Sites, Domaine Faiveley was immediately named as a Founding Patron of the classification.

As the careful custodian of the viticultural, cultural and architectural heritage that it represents, the Faiveley family strives to preserve this legacy in order to pass it on to the next generation. The entire family takes this responsibility very seriously and is committed to doing everything within its power to continue to enhance quality at the Domaine.

All of the buildings at the Domaine have been maintained and restored in keeping with their original designs thanks to local artisan craftsmen using locally sourced materials and traditional building methods. Murgers (low stone walls) and cabottes (small stone houses) form a part of the family's Côte-d'Or vineyards and the family firmly believes it is their to protect them. The renovation works at the Mercurey and Nuits-Saint-Georges vat houses were carried out using this same ethos: respecting these historical buildings whilst ensuring optimum conditions for vinifying and aging the wines.





ETHICS AND THE ENVIRONMENT

*The High Environmental Value Certification (H.V.E)
has been awarded to Domaine Faiveley*

Obtaining HVE level 3 certification on December 11, 2019 is testament to the careful cultivation practices at Domaine Faiveley and the desire to keep its environmental impact to a minimum.

“It is an acknowledgement of the work undertaken on a daily basis by our teams and it goes without saying that we are very proud of this achievement!”— Eve Faiveley

OUR PHILOSOPHY

*We started our conversion to organic and
will be fully certified with the 2024 vintage*

This approach is driven by our ethical values as well as our desire to ensure the quality and authenticity of each vintage.

The diversity of the fauna and flora in our vineyards attests to their excellent health. We are proud to play an active role in preserving our terroirs and Bourgogne's biodiversity.

VITICULTURAL PRACTICES ROOTED IN THE TERROIR

*An exceptional wine is born from exceptional grapes
grown using respectful and rigorous practices.*

The originality of the Bourgogne region lies in its geological complexity and the remarkable diversity of its vine parcels, known as 'climats'.

We are privileged to own well-exposed vineyards in this wine region's most prestigious appellations. These terroirs are planted with two iconic varieties: Chardonnay for the white wines and Pinot Noir for the reds.

From one harvest to the next, the growing cycle of the vine is crucial and requires a great deal of passion, hard work and dedication. We strive to maintain high quality at the Domaine and work hard to ensure the optimum evolution of the vineyards. The rigorous Guyot pruning system is used in winter, followed by disbudding in spring and cropping and leaf stripping in summer. All of these stages are carried out with the utmost care and attention from our teams thanks to their unique savoir-faire and almost two centuries of winemaking history.





PRODUCING FINE WINES

From harvesting right through to bottling, the grapes, the musts, and the wines are handled carefully and precisely in order for each wine to reveal the unique characteristics of its terroir.

Every step of the vinification process uses traditional methods combined with cutting edge procedures and facilities.

Jérôme Flous, the Domaine's Chief Winemaker, observes the ripeness levels in the grapes and determines the optimum date for the harvest. The team of pickers, overseen by our vineyard workers, collect the grapes when they have reached their optimum levels of ripeness.

The grapes are handled with the extreme care. They are harvested by hand before being taken straight to the domaine. The grapes are then sorted manually with only the very best clusters making it to the vat house. They are then transferred to wooden vats using a gravity system.

We think very carefully when deciding on the ideal proportions of de-stemming and whole clusters, according to the specific features of each appellation and vintage. We regularly carry out the traditional process of 'pumping over' in order to extract the quintessence of color, tannins and aromas from the skins of the grapes. Once the alcoholic fermentation is complete, the grapes are pressed slowly and gently in order to give us an intense and incredibly pure juice.

Our wines are aged in French oak barrels for 12 to 18 months in our hygrometry-controlled cellars where they benefit from natural and consistent temperatures. Time is left to work its magic inside the Burgundian barrels, which have been carefully selected for their grain and moderate toast, in order for the juices to be transformed into these delicious nectars.

2021 VINTAGE REPORT

A rare vintage.

CLIMATIC CONDITIONS:

The winter of 2021 was very classic with average temperatures and rainfall levels. Late March (March 30-31, and on April 1) saw much higher temperatures than usual for this period: 27°C! The bud burst that was expected in mid-April took place ten days earlier than anticipated on April 4. During the nights of April 5-7, temperatures fell well below the 0°C mark and as low as -8 °C. Our teams acted admirably and lit candles in our Corton-Charlemagne and Puligny-Montrachet parcels (Bâtard-Montrachet, Bienvenues and our Premier Crus) in order to protect the newly formed buds. Our Chardonnay vines as well as the whole of the Côte Chalonnaise were at a more advanced stage than those in the Côte de Nuits and therefore more sensitive to and highly impacted by the frosts. Flowering took place from June 10-21, and was quick and heterogeneous. From May through until July the weather was cool and humid (300 mm of rainfall which is twice the average for this time of year) with some alternate periods of more intense heat. The weather was warm and sunny from August 10 onwards.

LATE HARVESTS:

This year we harvested in the bright sunshine and the grapes displayed excellent ripeness and acidity. Harvesting began on September 21 in the Côte chalonnaise with our Mercurey white and in the Côte de Beaune with our Corton-Charlemagne, Bâtard, Bienvenues and Puligny Premier Crus. We then moved on to Volnay, Monthélie and Beaune 'Clos de l'Ecu'. The first cuttings began in the Côte de Nuits on September 23 and our Grands Crus were harvested between September 24-26. The harvests drew to a close on September 30 with our Mercurey red, Marsannay and Gevrey Chambertin village. The 2021 vintage got off to a difficult start owing to black frosts (winter frosts) on April 5-6 and white frosts (known as 'spring frosts') on April 7. The heavy rain in July as well as the last storms on the night before the harvests also reduced yields considerably: around 20 hectoliters/hectare for the Chardonnay and 25 hectoliters/hectare for the Pinot Noir. A careful sorting was carried out in the vat house as the health conditions of the grapes was not consistent across all of the parcels.



VINIFICATION & AGING:

Some appellations were vinified partially as whole clusters: 20% for the Mercurey 'La Framboisière', 30% for the Chambolle-Musigny Premier Cru 'les Amoureuses' and 50% for the Musigny. Our red wines undergo cold pre-fermentation maceration (10-12°C) for 4 days to extract the anthocyanins followed by alcoholic fermentation which lasts for around ten days. We carry out daily cap punching during these two stages with few pump overs during the first and last thirds of the fermentation process.

When the temperatures fall back below 20°C and the last of the high quality tannins have been extracted, we proceed with the devatting stage. 80% of the wine is devatted using a gravity system and the marc is then pressed. The free run wine and press wine are then blended together before being left to settle for several days in stainless steel vats.

The wines are then transferred to barrels in order to ensure optimum aeration prior to ageing with the aim of imparting richness, depth and smoothness to the finished wines. The malolactic fermentation is triggered naturally during the aging process, between winter and spring.

We age our wines in French oak barrels in our 19th century cellars in Nuits-Saint-Georges and Mercurey. The proportion of new oak is 60-70% for the Grands Crus, 50-60% for the Premier Crus and 20-30% for the Côte d'Or Villages and the Mercurey 'La Framboisière'.

Bottling begins towards the end of the 2022 summer and finishes in March 2023 with the Grands Crus. For our white wines, the grapes are pressed directly upon arrival at the winery and the musts are settled for 24 hours before being transferred to barrels once fermentation is underway. We use 40% new oak for our Grands Crus and 15 to 20% new oak for the Premiers Crus. The wines are stirred once a week prior to the malolactic fermentation. Some of our Côte Chalonnaise whites are aged partially in barrels and partially in stainless steel vats. The Villages wines are blended back together in September of 2022 and bottling begins in November of 2022. The Premiers and Grands Crus are blended together in December 2022 and bottling is complete by March of 2023.

THE WINES

THE REDS:

Our Pinot Noir wines are seductive, intensely fragrant and spicy (notes of white pepper and cinnamon). After several sunny vintages, 2021 offers a more classic Burgundian style with delicate tannins, excellent aromatic intensity and notes of juicy, zesty red berries and remarkable balance. This elegant and immensely pleasurable vintage can be likened to 2007 and 2011 in terms of style and can already be enjoyed in its youth.

THE WHITES:

Our Chardonnay wines are pure and taut with excellent levels of acidity and a beautiful mineral profile. 2021 is a direct vintage with exceptional freshness.



IMAGES © VINCENT ROGEAU





CÔTE CHALONNAISE

RULLY

- Rully "Les Villeranges"

MERCUREY

- Mercurey "La Framboisière" (Monopole)
- Mercurey Blanc "Clos Rochette" (Monopole)
- Mercurey Vieilles Vignes
- Mercurey Premier Cru "Clos Des Myglands" (Monopole)
- Mercurey Premier Cru "Clos Du Roy"
- Mercurey Blanc

GIVRY

- Givry "Champ-Lalot"

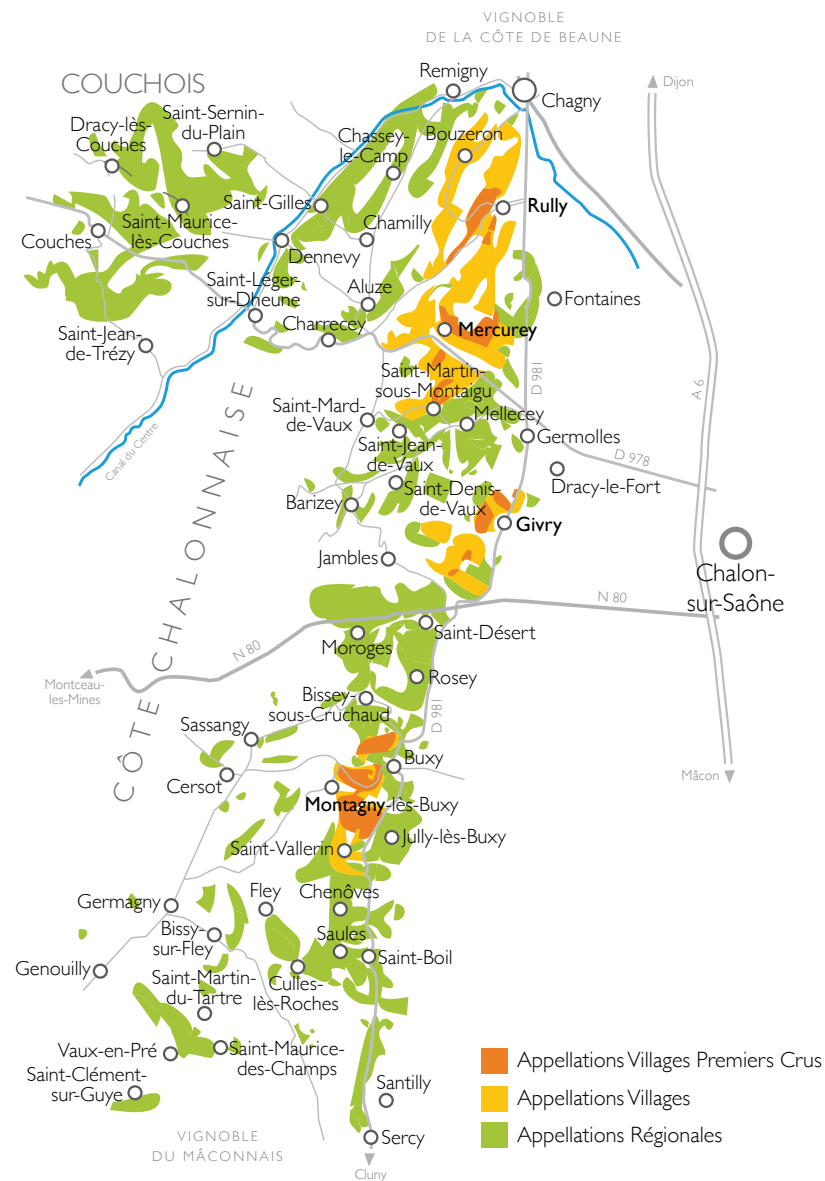
MONTAGNY

- Montagny

● = White Wine ● = Red Wine

CÔTE CHALONNAISE

ET CÔTES DU COUCHOIS



MERCUREY LA FRAMBOISIÈRE MONOPOLE

One of the three pillars of the Faiveley domaine is in Mercurey. In 1933, Guy Faiveley gained access to land and several top vineyards in the Côte Chalonnaise, eventually acquiring these properties for the domaine in 1963. The family now owns facilities on this land where these wines are produced and aged. Among the five monopoles the Faiveley family owns in the Côte Chalonnaise, La Framboisière is the most famous.

With close to 11 hectares planted in Pinot Noir, aged between 30 and 70 years with a small area replanted in 2010, this vineyard has an eastern exposure and soil comprised of shallow clay and limestone.

This wine reveals a powerful, fruity nose combining rich notes of red and black fruits and a subtle hint of oak. La Framboisière offers a powerful palate dominated by bright red fruits. Its velvety tannins



CÔTE DE BEAUNE

LADOIX SERRIGNY

- Ladoix “Les Marnes Blanches” Blanc
- Corton “Clos des Cortons Faiveley” (Monopole)

ALOXE-CORTON

- Corton-Charlemagne

BEAUNE

- Beaune Premier Cru “Clos de L’Ecu” (Monopole)

POMMARD

- Pommard Premier Cru “Les Rugiens”

VOLNAY

- Volnay Premier Cru “Fremiets”

MONTHÉLIE

- Monthélie Premier Cru “Champ-Fulliot”
- Monthélie Premier Cru “Duresses”

MEURSAULT

- Meursault
- Meursault Premier Cru “Blagny”
- Meursault Premier Cru “Duresses”

PULIGNY-MONTRACHET

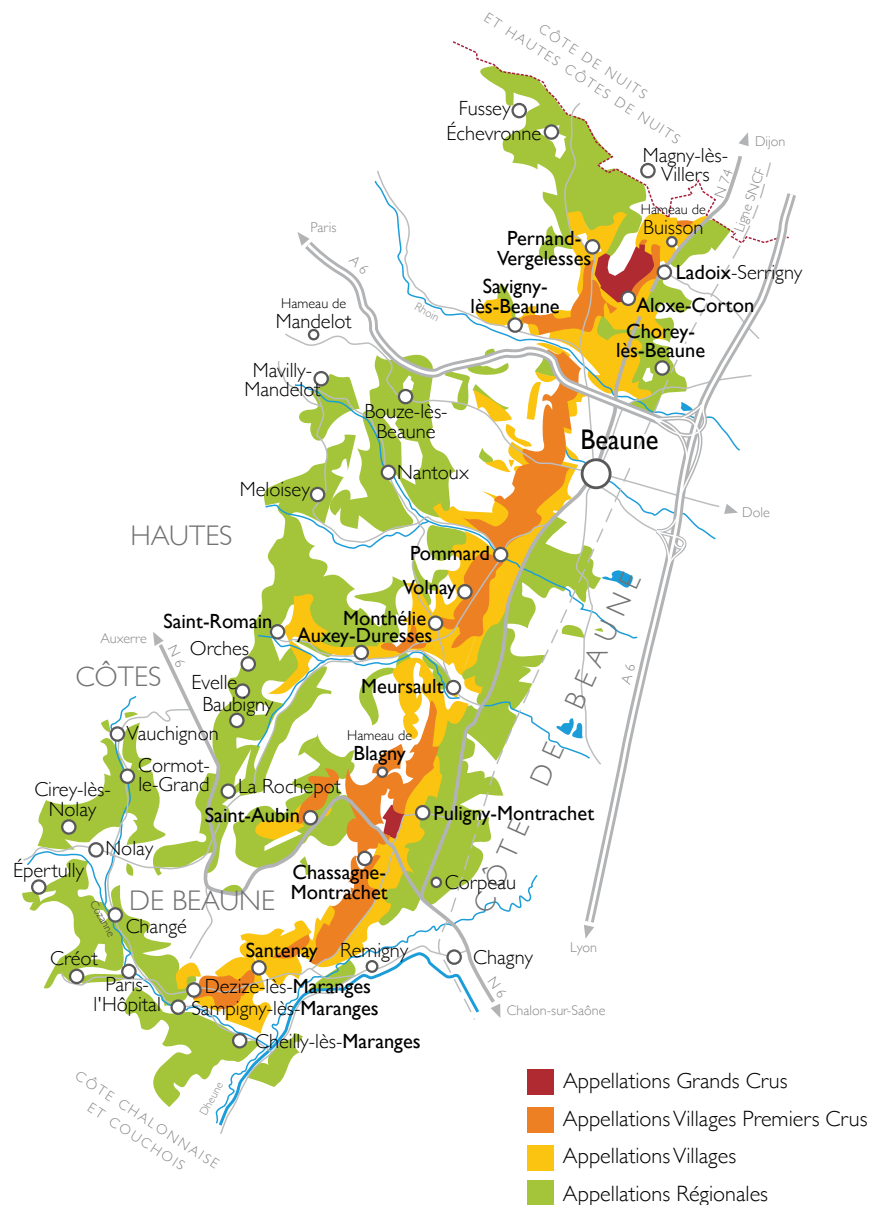
- Puligny-Montrachet
- Puligny-Montrachet Premier Cru “Champ Gains”
- Puligny-Montrachet Premier Cru “Les Referts”
- Bienvenues-Bâtard-Montrachet
- Bâtard-Montrachet

PULIGNY-MONTRACHET

- Chassagne-Montrachet
- Chassagne-Montrachet Premier Cru “Morgeot”

● = White Wine ● = Red Wine

CÔTE DE BEAUNE ET HAUTES CÔTES DU BEAUNE



CORTON
“CLOS DES CORTONS FAIVELEY”
GRAND CRU MONOPOLE

This historical vineyard was purchased by Joseph Faiveley in March, 1874. It is part of the Le Rognet and Corton lieu-dit. This flagship wine from the Domaine has also the distinction of being one of the only two Grand Cru that bear the name of a family, the other one being Domaine de la Romanée-Conti.

In the town of Ladoix, this monopole of 2.7 hectares has vines between 20 and 80 years of age, planted on ferruginous oolites and marls with an eastern exposure

The nose is powerful, concentrated and exudes notes of black cherry and spice. The palate is rich and smooth with good energy and concentration.

The finish is elegant. An excellent wine for cellar aging.



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CÔTE DE NUITS

GEVREY-CHAMBERTIN

- Gevrey Chambertin Vieilles Vignes
- Gevrey Chambertin Premier Cru "Lavaux Saint-Jacques"
- Gevrey Chambertin Premier Cru "Clos des Issarts" (Monopole)
- Gevrey Chambertin Premier Cru "La Combe Aux Moines"
- Gevrey Chambertin Premier Cru "Les Cazetiers"
- Chambertin "Clos De Bèze"
- Chambertin "Les Ouvrées Rodin"
- Charmes-Chambertin
- Latricières-Chambertin
- Mazis-Chambertin

CHAMBOLLE-MUSIGNY

- Chambolle-Musigny
- Chambolle-Musigny Premier Cru "Aux Beaux Bruns"
- Chambolle-Musigny Premier Cru "Charmes"
- Chambolle-Musigny Premier Cru "La Combe D'Orveau"

CHAMBOLLE-MUSIGNY (CONTINUED)

- Chambolle-Musigny Premier Cru "Les Amoureuses"
- Chambolle-Musigny Premier Cru "Les Fuées"

VOSNE-ROMANÉE (+ FLAGEY-ÉCHÉZEAUX)

- Vosne Romanée
- Echézeaux en Orveaux

CLOS VOUGEOT

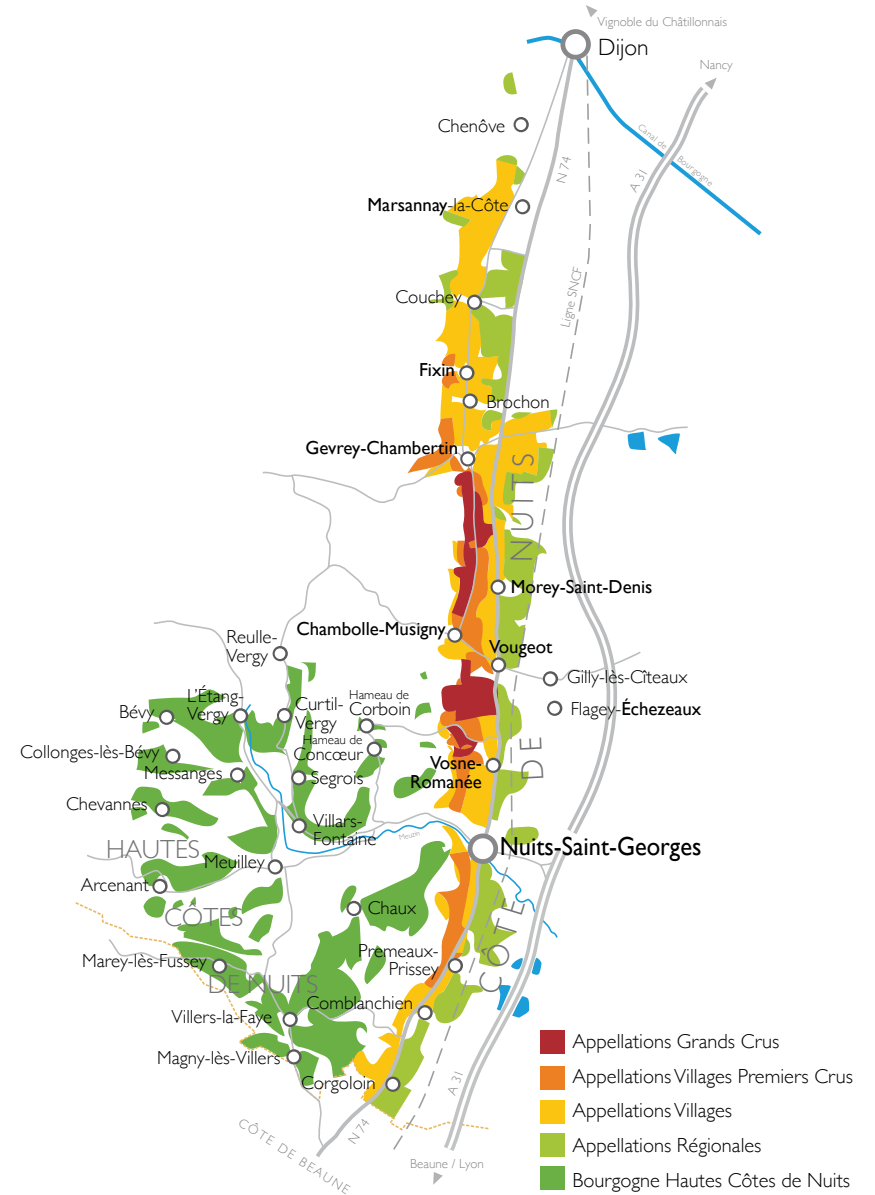
- Clos-de-Vougeot

NUITS-SAINT-GEORGES

- Nuits-Saint-Georges Les Montrozier
- Nuits-Saint-Georges Premier Cru "Aux Chaignots"
- Nuits-Saint-Georges Premier Cru "Les Damodes"
- Nuits-Saint-Georges Premier Cru "Les Porêts Saint-George"
- Nuits-Saint-Georges Premier Cru "Les Saint Georges"

● = White Wine ● = Red Wine

CÔTE DE NUIT ET HAUTES CÔTES DU NUITS



CHAMBERTIN-CLOS DÈ BEZE GRAND CRU “LES OUVRÉES RODIN”

While the heart of the Domaine Faiveley is Nuits-Saint-Georges, the family owns over 20 hectares of vineyard in Gevrey-Chambertin making this famous village of the Côte de Nuits a kind of second home.

Emblematic Grand Cru who gave its name to the town, Chambertin is one of the most famous vineyards of the whole Côte d’Or. Older than the Chambertin is the Chambertin-Clos de Bèze. Identified back in 630, its delimitation has not changed since then and it is the oldest Grand Cru in Bourgogne.

The Faiveley family currently owns 1.29 ha of this Grand Cru and produces two wines. The first is Chambertin-Clos de Bèze and the second is the Chambertin-Clos de Bèze “Les Ouvrées Rodin”.

Coming from a “Vieilles Vignes” parcel (60 years old), “Les Ouvrées Rodin” is characterized by its elegant tannins and delicate structure. Marthe Sirieys, Erwan Faiveley's great grandmother, had family links with art collector Maurice Fenaille. In 1885, the latter became Auguste Rodin's patron. In memory of the unique relationship with Auguste Rodin and as a homage to the timeless works created by him, we named this new gem of the Côte de Nuits: “Les Ouvrées Rodin.”

With an exposition of East, South-East and limestone-rich scree, this plot was planted in 1966 and comprises only 0.81acres.

Deep ruby red hue with purplish glimmers. The complex nose offers a combination of fruit, spice and floral notes. The lively palate displays exceptional tension, elegant tannins, a hint of white pepper and menthol notes. Les Ouvrées Rodin is an intense, deep, smooth, elegant and subtle wine and a perfect reflection of the character of its historical terroir.





THE FAIVELEY GATE ACCESSING THE
CLOS VOUGEOT GRAND CRU VINEYARD



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