



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 BOURGOGNE CHARDONNAY

WINERY

Wine runs deep in the Faveley 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

Domaine Faveley vinifies its Bourgogne Chardonnay from grapes grown in the domain's vineyards as well as selected grapes and musts from its partner winemakers. We have been carrying out some quality controls allowing us to assure ourselves of the quality of the grapes and the professionalism of the producers we are in partnership with.

VINEYARDS

Burgundy's vineyards date back to the Gallo-Roman era, but were abandoned for many years. Thanks to the monks from the Abbey of Cîteaux, well-known for the quality of their work in the vines and their knowledge of terroir, these vineyards were developed from the XIth century.

VINTAGE NOTES

The winter of 2022 was relatively mild with average levels of rainfall. The nights of April 10-12 saw some frost (-2°C) although our vines fortunately did not suffer too much.

Bud burst occurred in mid April. Flowering began on May 18 in the Côte chalonaise and May 23rd in the Côte d'Or.

Spring saw lightning fast growth during the 2022 vintage with the extremely fast development of the plant owing to the effects of the rain and warmth. The month of May was a record-breaker in terms of heat (as high as 30°C) and was also very dry. At the beginning of June, the vines made up for the lost time caused by the spring frosts. Another defining characteristic of the vintage was 3 severe storms in the Côte de Nuits in June 2023 with cumulative rainfall levels of 250mm (compared to the 60mm average in June). The rain in June proved highly beneficial and enabled the vines to withstand the intense summer heat thanks to water reserves stored in the soils. This year the harvests took place in the glorious sunshine and the fruit displayed exceptional ripeness with sugar levels in line with the average. It was a particularly high quality harvest this year and the grapes were intensely fragrant and in perfect health.

WINEMAKING

Matured for 8 to 10 months in our cellars in Nuits-Saint-Georges. Part of the cuvee, which varies depending on the vintage, is aged in oak barrels.

TASTING NOTES

A brilliant pale greenish-yellow color. The very nice expressive nose has white flower scents. The attack is bold and generous. This wine, which is balanced on the palate, has good volume and quite exceptional long-lasting scents and tastes for a Bourgogne blanc. This is a good value wine that can be enjoyed from now on.



VINEYARD

- Region: Bourgogne
- Appellation: Bourgogne AOC
- Soil: Clay-limestone
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: Chardonnay
- Aging: 8-10 months, partially in French oak barrels

TECHNICAL DETAILS

- Alcohol: 13%