



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 BÂTARD-MONTRACHET GRAND CRU

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

According to traditions, it is said that the Lord of Puligny chose to share his land between his children and gave his legitimate son a parcel that later became Chevalier-Montrachet whilst his illegitimate son was gifted with three parcels: Bâtard-Montrachet, Bienvenues-Bâtard-Montrachet and Criot-Bâtard-Montrachet. The Lord also gave his daughters a parcel known as Les Pucelles. The Faiveley family purchased this parcel in 2008 at the same time as the Bienvenues-Bâtard-Montrachet Grand Cru parcel.

VINEYARDS

Plot: 0.35 ha

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

The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (50-60% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry.

TASTING NOTES

The intensely aromatic nose discloses notes of tart fruits and roasted hazelnut. The palate is smooth and distinctive with excellent balance and a remarkably smooth finish found in only the finest white Burgundies. This wine evolves beautifully with bottle age.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Beaune
- Appellation: Bâtard-Montrachet, Grand Cru, AOC
- Soil: Stony ochre soils with a high clay content
- Age/Exposure: Planted 1985, 1997
Eastern exposure
- Eco-Practices: Organic farming
- Eco-Practices: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Chardonnay
- Ageing: 18 months in French oak barrels,
50-60% new oak, with regular stirring

TECHNICAL DETAILS

- Alcohol: 13%