



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 CHARMES-CHAMBERTIN GRAND CRU

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

This charming Grand Cru is situated on the most northern part of the hillside, in the commune of Gevrey Chambertin. The production areas for the Charmes-Chambertin and Mazoyères Chambertin appellations are the same and it is the Charmes-Chambertin appellation that is usually specified.

VINEYARDS

Plot: 0.81 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 chalonnaise 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 proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract color, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine.

TASTING NOTES

Charmes-Chambertin reveals an attractive deep ruby red hue and rich nose disclosing a variety of small red fruits, spice and flowers. This indulgent yet very elegant wine offers silky smooth tannins although it requires a few years in the bottle before it reaches its full potential.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Nuits
Appellation: Charmes-Chambertin, Grand Cru, AOC
Soil: Brown soils with around 40% clay content, lava and iron
Age/Exposure: Planted 1925, 1930, 1959, 1999
Eastern exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

Varietals: 100% Pinot Noir
Aging: 16-18 months in French oak barrels,
60% new oak, 40% once used barrels

TECHNICAL DETAILS

Alcohol: 13.5%