



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2022 CHASSAGNE MONTRACHET PREMIER CRU “MORGEOT”



### 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

The Morgeot appellation covers several ‘climats’, neighboring the Abbey of Morgeot. In the Middle Ages, these lands belonged to the Abbey of Maizières, which stripped the area to plant vines and construct the buildings necessary for exploitation. Morgeot is to Côte de Beaune which Clos de Vougeot is to Côte de Nuits.

### VINEYARDS

Domaine Faiveley is responsible for all the work carried out in this vineyard and can therefore have total control over the quality of the grapes, as in the plots it owns.

### 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

We have selected a vine grower who provides us with musts of outstanding quality which we then vinify in our Nuits-Saint-Georges winery.

### TASTING NOTES

Pale yellow color. A delicate mix of fine floral aromas and woody scents makes the nose complex. The attack is round. On the palate, this wine has a beautiful structure with very satisfactory acidity which counterbalances the sensation of smoothness and fullness from being raised in oak. It is rich and really long-lasting.

### VINEYARD

**Region:** Bourgogne  
**Sub-Region:** Côte de Beaune  
**Appellation:** Chassagne-Montrachet, Premier Cru, AOC  
**Climat:** Morgeot  
**Soil:** Chalky on top and more clayey below  
**Exposure:** Southeast exposure  
**Eco-Practices:** Organic farming  
**Certifications:** Certified Organic beginning with the 2025 vintage

### WINEMAKING

**Varietals:** 100% Chardonnay  
**Aging:** 17-18 months in French oak barrels, 40-50% new oak, with frequent stirring

### TECHNICAL DETAILS

**Alcohol:** 13.5%