



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 “CLOS-DE-VOUGEOT” 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

In the Middle Ages, the monks of Cîteaux undertook works on this Clos which is surrounded by small drystone walls. It took them over 2 centuries to build the Clos as we know it today. The demarcation of the Clos was defined in the 14th century and the boundary wall was built in the 15th century. 82 owners currently share the 50 hectares of this iconic Burgundian clos. We own 3 parcels here, an indication of the sheer complexity of Bourgogne. 2 parcels are situated in the lower part of the close, and the 3rd in the center of the clos near the château.

VINEYARDS

Plot: 1.27 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 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

Deep ruby red with complex fruity and floral notes (rose, violet) and a subtle hint of oak on the nose. The attack is smooth with powerful tannins. This well-structured and very persistent wine is an honour to the reputation of this exceptional Grand Cru.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Clos de Vougeot, Grand Cru, AOC
- Soil: Deep marl soils
- Age/Exposure: Planted 1940, 1974, 1980, 1981, 2013
East, Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

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

TECHNICAL DETAILS

- Alcohol: 13.5%