



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 CORTON-CHARLEMAGNE 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

Legend has it that the Corton hillside was once planted exclusively with red grape variety and that Charlemagne himself had a penchant for these wines. Unfortunately, the red wine left scarlet stains on the Emperor's beard and his wife feared that this would bring shame upon the royal dignity. Charlemagne, therefore, decided to replant the vineyards with white grape variety in order to continue drinking his favorite wine. Our family purchased this parcel in 1874 along with the Corton "Clos des Cortons Faiveley" Grand Cru Monopole.

VINEYARDS

Plot - 0.87 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 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. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 18 months.

TASTING NOTES

The nose reveals oaky, fruity and floral notes. The palate is concentrated and well-balanced with excellent aromatic persistency. The rich aromas make this Grand Cru enjoyable in its youth although it only develops its full character after a few years of bottle age. An exceptional wine with depth and minerality.



VINEYARD

Region: Bourgogne
Sub-Region: Côte de Beaune
Appellation: Corton-Charlemagne, Grand Cru, AOC
Soil: Grey marls
Age/Exposure: Planted 1933, 1935, 1987, 1988, 2010
Eastern exposure
Eco-Practices: Organic farming
Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

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

TECHNICAL DETAILS

Alcohol: 13%