



# DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES  
DEPUIS 1825

## 2022 GIVRY “CHAMP-LALOT” ROUGE



### 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 heart of the Côte Chalonnaise, the commune of Givry is renowned for its red wines which are often compared to those of Mercurey. It also produces much smaller volumes of white wines which are known for their fresh and elegant style.

### VINEYARDS

Plot: 3.99 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 pumped over twice daily in order to extract color, tannins and aromas from the skin of the grapes. After a 15 to 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

The delicate nose exudes springlike aromas of fresh flowers. The palate is smooth and well balanced with the same floral notes as the nose. This Givry combines fruit and freshness resulting in a delicate and elegant mouthfeel.

### VINEYARD

Region: Bourgogne  
Sub-Region: Côte Chalonnaise  
Appellation: Givry AOC  
Climat: Champ Lalot  
Soil: Limestone  
Age/Exposure: Planted in 1975, 1979, 1983  
Southeast exposure  
Eco-Practices: Organic Farming  
Certifications: Certified Organic beginning with the 2025 vintage

### WINEMAKING

Varietals: 100% Pinot Noir  
Aging: 12 months in French oak barrels,  
10% new oak

### TECHNICAL DETAILS

Alcohol: 13.5%