



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825



2022 MERCUREY BLANC “CLOS ROCHETTE” MONOPOLE

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

This parcel neighbors La Framboisière. The soils in Clos Rochette are very compact, hard to plough, and scattered with small rocks that give this climat its name. This parcel has been one of Domaine’s monopoles since 1933.

VINEYARDS

Plot - 5.45 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 musts are extracted using a pneumatic press before being settled. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (55%) in French oak barrels, 25% of which are new oak.

TASTING NOTES

This wine reveals exceptionally complex aromas and a fresh nose offering white flowers and spices. The lively attack gives way to a smooth, oily palate thanks to its oak ageing. The flavous and aromas combine harmoniously resulting in a beautifully elegant wine.

VINEYARD

- Region: Bourgogne
- Sub-Region: Côte Chalonnaise
- Appellation: Mercurey, AOC
- Climat: Clos Rochette - Monopole
- Soil: Clay-limestone
- Age/Exposure: Planted 1960, 1987, 1999, 2009, 2017
Southeast exposure
- Eco-Practices: Organic Farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 16 months in 55% French oak barrels,
25% new oak with regular stirring

TECHNICAL DETAILS

- Alcohol: 13%