



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 PULIGNY-MONTRACHET PREMIER CRU “LA GARENNE”



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 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. The “La Garenne” climat covers 9 hectares of vines situated just above “Champ Gain” on the upper parts of the hillside. The name of this parcel (Garenne or Varenne) was a term used in the Middle Ages to refer to a wooden area where hunting was reserved for the Lord. In September 2012, the press discovered that the United Kingdom was soon to have an heir when the Duchess of Cambridge - Kate Middleton - declined a glass of our Puligny-Montrachet 1er Cru “La Garenne”.

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

The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (40-50% 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 17 to 18 months.

TASTING NOTES

Attractive nose offering subtle and seductive notes of citrus and exotic fruits combined with delicate toasty notes. The palate is rich and well-balanced with a smooth mouthfeel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency.

VINEYARD

- Region: Bourgogne
- Sub-region: Côte de Beaune
- Appellation: Puligny-Montrachet, Premier Cru, AOC
- Climat: La Garenne
- Soil: Light, shallow, pebbly soils
- Exposure: Southeastern 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 regular stirring

TECHNICAL DETAILS

- Alcohol: 13%