



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 PULIGNY-MONTRACHET

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 village lies between Meursault and Chassagne-Montrachet and offers exceptional terroirs in which the Chardonnay grape variety thrives. Vines have been cultivated here since the 12th century although it was not until 1879 that Puligny added its name to that of the more reputed Grand Cru: Montrachet.

VINEYARDS

Plot Size: 0.48 ha

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 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 for 4 weeks and takes place in French oak barrels (less than a third of which are new oak) in our cellars at consistent natural temperatures and hygrometry.

TASTING NOTES

The nose will entice you with its subtle and seductive aromas of white flowers combined with a touch of vanilla and fresh hazelnut. The palate offers a direct, mineral attack which evolves to reveal rich notes of vine peach, exotic fruits and salted caramel.



VINEYARD

- Region: Bourgogne
- Sub-region: Côte de Beaune
- Appellation: Puligny-Montrachet, AOC
- Soil: Very rocky limestone
- Age/Exposure: Planted 2014
Southeastern exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 14 months in French oak barrels,
less than one-third new oak,
with regular stirring

TECHNICAL DETAILS

- Alcohol: 13%

