



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 RULLY “LES VILLERANGES” BLANC

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

The village of Rully has been inhabited since Ancient times and its wines have long enjoyed a reputation for excellence. In 1629, King Louis XIII received a gift of 22 barrels of wine from Rully when traveling through Chalon-sur-Saône. The white wine from Rully is now one of the Côte Chalonnaise’s most iconic wines.

VINEYARDS

Plot 1.1 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. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (50%) in French oak barrels, 10% of which are new oak.

TASTING NOTES

Clear, light yellow color and a fresh nose characterized by flinty, mineral notes. The palate is smooth, round and very distinctive with a delicate touch of acidity that lingers on the fresh finish.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte Chalonnaise
- Appellation: Rully AOC
- Lieu-Dit: Les Villeranges
- Soil: Clay-limestone
- Age/Exposure: Planted 1987, 1990, 2009, 2010, 2013
Eastern exposure
- Eco-Practices: Organic Farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 16 months in 50% French oak barrels,
10% new oak with regular stirring and
50% in stainless steel vats

TECHNICAL DETAILS

- Alcohol: 12.5%