



DOMAINE FAIVELEY

À NUITS-SAINT-GEORGES
DEPUIS 1825

2022 VOSNE-ROMANÉE

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 ninth century, the village of Vosne was a part of the St Vivant Priory. In 1866, it added 'Romanée' to its name. Vosne-Romanée, which is situated between Vougeot and Nuits-Saint Georges, is one of the famous Côte de Nuits names.

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 hand-picked harvest is vinified for Domaine Faiveley. Our Oenologist tastes each cuvée and only chooses the best wines from trusted producers. The wine is then matured in oak barrels for 14 to 16 months, in our nineteenth century vaulted cellars which provide ideal conditions for wine aging. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée. The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and moderate toast.

TASTING NOTES

A ruby-red color of beautiful intensity. The nose unveils light woody and fruity aromas. The attack is supple and fruity. Then, the wine reveals its fine and pleasant tannins, which give it remarkable balance and nice volume. This Vosne-Romanée is elegant and has good length on the palate.



VINEYARD

- Region: Bourgogne
- Sub-Region: Côte de Nuits
- Appellation: Vosne-Romanée, AOC
- Soil: Chalky marls
- Exposure: East, Southeast exposure
- Eco-Practices: Organic farming
- Certifications: Certified Organic beginning with the 2025 vintage

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 14-16 months in French oak barrels, one third new oak

TECHNICAL DETAILS

- Alcohol: 13%