
PRIVATE
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DOMAINE
FAIVELEY

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À NUITS-SAINT-GEORGES
DEPUIS 1825

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Domaine Faiveley
The 2023 Vintage – *En Primeur* Offer

In 2018, Domaine Faiveley completely rebuilt their winery at the foot of the slopes in Nuits St Georges, their fermentation cellar acting as a stunning cathedral onto their Nuits vineyards. Even more striking are the extensive original cellars underground which were formerly designed to produce *crémant* and therefore have impressively high ceilings with beautiful lighting – a fantastically atmospheric place to taste.

The Domaine started the process of converting to organic production in their Mercurey vineyards, where they have 40 hectares. Convinced by the results, they are now rolling it out across all 127 hectares of their vines with certification due in 2025, when they will celebrate their 200th anniversary. We tasted their 2023s in early November and we were captivated by fresh but rich whites and sappy, mouth-watering reds; these are juicy and lively wines which will drink well almost from the outset. Don't miss them while we have availability.

The 2023 growing season started with a mild, dry winter with a particularly wet spring which turned out to be fortuitous in light of the later growing season. Budding was relatively late but the mild weather, with temperatures higher than average, meant that flowering was rapid and successful in early June, presaging a large potential harvest as a result of which Faiveley carried out a green harvest, removing some 30% of the baby grapes in the Côtes de Nuits. July alternated between heatwave temperatures and autumnal weather, and August was seasonally hot, with temperatures above 30C, which continued into a September heatwave. Harvest started on 5th September in Mercurey, finishing in the northern Côte de Nuits on 20th September, bringing generous volumes and healthy grapes – a great result for Team Faiveley who say that 'generosity is the key word!'. And that's not something we hear very often when it comes to Burgundy.

Nicola Arcedeckne-Butler MW, November 2024

To order, or for advice and assistance, please contact your salesperson or call 01353 977 995.

White Wines

			£ per case in bond
Mercurey Clos Rochette, Domaine Faiveley (Monopole)	2023	6 per case	£138

A 5.45 hectare plot facing south east and littered with small rocks, hence the name, with a clay-limestone soil. Pale gold with some almond notes on the nose, lightly grilled and some citrus aromas too, leading to a more expressive palate with lovely lemony fruit and floral notes, much more precise and linear than the nose implies with bright acidity and going to a warm, grilled, white stone fruit finish, delicately perfumed and with lovely length. Drink 2025 - 2030

Puligny Montrachet 1er Cru Champ Gain, Domaine Faiveley	2023	6 per case	£516

1.05 hectares lying just above 1er Cru Folatières, facing southeast. Bright gold with an impactful nose of white stone fruits, some caramelised notes, really floral and with hints of violets too, unusually. Rich and focused on the palate, creamy, with grilled oak notes behind, buttery with a light citrus note and going to a fine, poised finish. Not for nothing do Faiveley call this their Meursault of Puligny! Drink 2026 - 2032

Bienvenues Batard Montrachet Grand Cru, Domaine Faiveley	2023	3 per case	£981

50 *ares* on flat land with a heavy, marl-rich, damp soil. Pale gold with a tight, creamy nose, lactic and leafy but very restrained, leading to semi-exotic white stone fruits on the palate, dense and intense, creamed yet linear with a distant note of oriental spices (cardamon, even cinnamon), exotic and going to a fabulously subtle yet powerful finish which goes on and on. Drink 2026 - 2034

Bâtard Montrachet Grand Cru, Domaine Faiveley	2023	3 per case	£1,185

Lying next to the Bienvenues vineyard, the Domaine's 35 *ares* of Bâtard are on a raked, east facing slope on clay rich soil which permits better drainage. Pale gold with a nose of creamy ripe fruits, floral and shy with a touch of reduction at present, leading to a rich, powerful and weighty palate with a very light toasty note, bright citrus acidity, racy and intense with a lovely contrast between power and elegance and a deliciously long, stony yet juicy finish. Fabulous! Drink 2026 - 2035

*there are 100 *ares* in a hectare, approximately 40 in an acre*

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Red Wines

			£ per case in bond
Mercurey La Framboisière, Domaine Faiveley (Monopole)	2023	6 per case	£156
	Magnums	3 per case	£161

Having long believed that the name was a nod to the flavour, it turns out that there are indeed raspberry bushes planted in this 11 hectare *climat*! Shallow, stony, clay-limestone soils lying low on the slope. Vibrant red pink in colour, limpid with a lovely floral, primary Pinot Noir nose, leafy and lightly spiced with notes of black pepper and a twist of leaf, which follows onto the palate, along with grilled, savoury sour cherry fruit, mouthwatering with a light floral touch with fine, supple tannins behind. Deliciously sappy this will give immense pleasure in the medium term. Drink 2025 - 2028+

Corton Clos des Cortons Faiveley Grand Cru Domaine Faiveley (Monopole)	2023	6 per case	£1,158

A three hectare monopole, and one of only two vineyards permitted to carry the grower's name as part of the appellation – the other, of course, being Romanée-Conti. Deeper red but still limpid and crystalline with a nose of juicy red and black fruits, fresh and racy, layered, leading to a palate of juicy, creamed fruits, raspberry and loganberry, with a light grilled note and a distant hint of spice with supple tannins completely masked by the fruit, going to a rich, intense finish, stylish and elegant in its length and with the tannins just noticeable. Drink 2027 - 2034

Clos de Vougeot Grand Cru, Domaine Faiveley	2023	6 per case	£1,302

From three separate parcels, two lower down in the Clos and one close to the Château de Clos de Vougeot, totalling 1.2 hectares; 50% new oak. Deeper in colour with a nose of caramelised fruit, tarry with red berry notes, giving little away currently. Tight on the palate, mineral and then the initial restraint gives way to bags of red and black fruit behind, black cherry, underscored by substantial tannins, layered and rich with the new wood currently quite present and giving a butterscotch note which will fade as it matures.
Drink 2028 - 2035

Echézeaux En Orveaux Grand Cru, Domaine Faiveley	2023	6 per case	£1,302

0.83 hectares, high up on the boundary between Vosne Romanée and Chambolle, and more like a Chambolle in style; 50% new oak. Paler in colour, as ever, with a nose of leafy, feral dark fruits, some red fruits too with a light gloss of oak char, leading to a palate laced with violets, floral, with substantial dark fruits behind, some blackcurrant, sweet red cherry, tarry with a hint of green spices, leafily fresh and going to a long, poised, mineral finish. So very different in style to the other *Grands Crus*! Drink 2028 - 2035

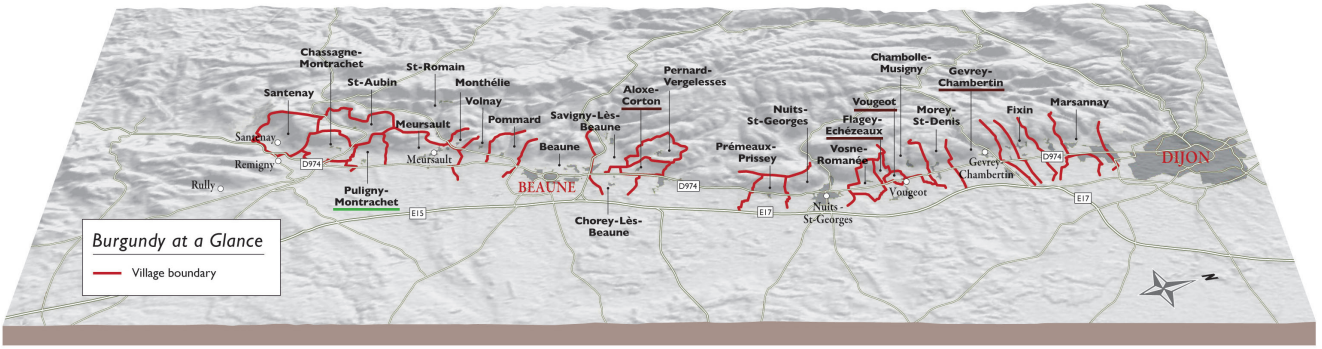
			£ per case in bond
Mazis Chambertin Grand Cru, Domaine Faiveley	2023	6 per case	£1.488

1.3 hectares; fully destemmed with 50% new oak. Deep in colour, not dense, with a nose of grilled dark fruits, butterscotch, some leafy notes but giving little away; more overt on the palate with fabulous concentration, red fruits, tarry and leafy, grilled with super-ripe integrated tannins, really poised with a deliciously floral lift, going to a long, focussed finish. Drink 2026 - 2036

Chambertin Clos de Bèze Grand Cru, Domaine Faiveley	2023	6 per case	£2,322

1.29 hectares split over three plots with limestone-rich scree; each plot is vinified separately and blended after maturation. Deeper again in colour with a nose of substantial dark fruit, creamed, intense yet reined in, hinting at power, with a light grilled note behind. Substantial fruit on the palate, red berries and leafy freshness, structured and intense, mineral and aloof, with big, ripe tannins in support and going to a long, structured, slightly forbidding finish. Drink 2028 - 2038+

*there are 100 *ares* in a hectare, approximately 40 in an acre*



Map produced by Encompass Graphics Ltd

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Terms and Conditions for En Primeur Purchases

Wines purchased "*en primeur*", prior to being shipped, will be delivered up to 18 months after release, depending on the region. 2023 Burgundies will be shipped in Autumn 2025.

Prices for wines sold *en primeur* are quoted "in bond", exclusive of UK Duty. VAT and onward delivery but including shipping. Payment terms are 30 days from date of invoice. Unless otherwise stated, prices quoted are per case of 12 bottles (12x75cl).

Cancellation of an order for *en primeur* wines will be accepted by Private Cellar only if made within seven working days from receipt of your invoice, in writing, to 57 High Street, Wicken, Cambridgeshire CB7 5XR.

Wines are offered subject to availability and may be subject to allocation. Please confirm your eventual delivery instructions at the time of your order. When shipped, your wines can be delivered to you and you will be invoiced for Duty, delivery and VAT at the prevailing rate. Alternatively, your wines can be stored in bond in the Private Cellar Reserves LLP account at the specialist wine storage facility. Vinothèque, for an annual storage fee.

Orders for en primeur wines may be made by telephone, e-mail or post and confirmation of your order or allocation will be on the issue of our invoice.

Please visit www.privatecellar.co.uk for our full terms & conditions E&OE

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