

Domaine Joseph Faiveley (Nuits St. Georges)

2013	Chambertin-Clos de Bèze Grand Cru	red	(93-95)
2013	Chambertin-Clos de Bèze – Les Ouvrées Rodin Grand Cru	red	(94-97)
2013	➤ Chambolle-Musigny “Les Amoureuses” 1er	red	(91-93)
2013	Chambolle-Musigny “Aux Beaux Bruns” 1er	red	(90-92)
2013	➤ Chambolle-Musigny “Les Charmes” 1er	red	(90-93)
2013	➤ Chambolle-Musigny “La Combe d’Orveau” 1er	red	(91-94)
2013	➤ Chambolle-Musigny “Les Fuées” 1er	red	(91-94)
2013	Clos de Vougeot Grand Cru	red	(92-95)
2013	Corton-Clos des Cortons Faiveley Grand Cru	red	(93-95)
2013	Echézeaux Grand Cru	red	(92-94)
2013	➤ Gevrey-Chambertin “Les Cazetiers” 1er	red	(91-94)
2013	➤ Gevrey-Chambertin “La Combe Aux Moines” 1er	red	(90-93)
2013	Gevrey-Chambertin “Clos des Issarts” 1er	red	(90-92)
2013	Latricières-Chambertin Grand Cru	red	(93-95)
2013	Mazis-Chambertin Grand Cru	red	(92-95)
2013	Mercurey “Clos des Myglans” 1er	red	88
2013	Mercurey “Clos du Roy” 1er	red	(87-90)
2013	Musigny Grand Cru	red	(95-98)
2013	Nuits St. Georges “Aux Chaignots” 1er	red	(89-92)
2013	Nuits St. Georges “Les Damodes” 1er	red	(89-92)
2013	➤ Nuits St. Georges “Les St.-Georges” 1er	red	(91-93)
2013	Nuits St. Georges “Les Porêts St.-Georges” 1er	red	(90-92)
2013	Pommard “Les Rugiens” 1er	red	(87-90)
2013	Volnay “Frémiets” 1er	red	(86-89)
2013	Volnay “Santenots” 1er	red	(87-89)

Erwan Faiveley and Bernard Hervet describe 2013 as a “difficult vintage that contrary to what one might have easily expected produced some really lovely and classic wines. The growing season was very challenging, especially in the Côte de Beaune but even in the Côte de Nuits it was no cakewalk. We began picking in the Côte de Beaune on the 26<sup>th</sup> of September and in the Côte de Nuits on the 30<sup>th</sup>. Sorting was highly variable with some parcels requiring quite a bit and some almost none at all though as a very general statement there was more in the Côte de Beaune. We did use some whole clusters in our vinifications though none for our wines in Gevrey as we were afraid of off odors that have been common there over the past 10 years or so. Quantities were not generous but at least we had slightly better yields than we realized in 2012. As to wine quality the whites are good to very good but the reds are excellent.” While it’s no surprise given the hail problems I found the quality of the Faiveley wines from the Côte de Nuits to be markedly more interesting than their Côte de Beaune efforts.

As I detailed in Issue 56, Faiveley has continued its acquisitive ways with the purchase of Domaine Billaud-Simon in Chablis. To this end last year I reported that Faiveley has acquired the rights to fully 20 ha of vines from Domaine Dupont-Tisserandot. At that time it was not clear exactly how those wines and vines would be incorporated over time into those of Faiveley. Erwan Faiveley noted that in 2013 the Dupont wines were vinified “in the fashion of Faiveley but in Gevrey”. He further noted that no final decisions had yet been made but that the Dupont label was likely to be maintained. I will alert readers to changes as they occur but this is clearly still a fluid situation. For readers who might have missed last year’s announcement, here are the details: though the acquired vines are spread up and down the Côte, the heart of the Dupont holdings is in Gevrey. While some decisions are still pending, the present plan is for Faiveley to retain the Dupont facilities in Gevrey and perhaps to use its label as well. Domaine Faiveley already had extensive holdings in Gevrey and this long-term lease adds a remarkable range of vineyards to its stable. These include a whopping 2.11 ha parcel of Les Cazetiers, .98 ha of Lavaut St. Jacques, .80 of Charmes, .35 ha of Mazis, .17 ha of Petite Chapelle and a morsel of Les Perrières measuring .10 ha plus a large chunk of Gevrey *villages* vineyards. Note that Faiveley already exploits 2.05 ha of Les Cazetiers and this addition will now total slightly more than 4 ha, which is almost 50% of the *appellation*. They will also solidify their position as the second largest holder of Mazis-Chambertin behind the Hospices de Beaune. Moreover it’s possible that Faiveley’s Clos des Corton Faiveley will be augmented by the .32 ha Dupont holding of Les Rognets. (Frederick Wildman, [www.frederickwildman.com](http://www.frederickwildman.com), NY, NY; there are many sources in the UK, among them John Armit Wines, [www.armit.co.uk](http://www.armit.co.uk), Berry Brothers & Rudd, [www.bbr.com](http://www.bbr.com), Howard Ripley, [www.howardripley.com](http://www.howardripley.com), Haynes, Hanson & Clark, [www.hhandc.co.uk](http://www.hhandc.co.uk), Clarion Wines, [www.clarionwines.co.uk](http://www.clarionwines.co.uk) and Justerini & Brooks, [www.justerinis.com](http://www.justerinis.com)).

**2013 Mercurey “Clos des Myglands”**: (a *monopole* of Domaine Faiveley). A very fresh, ripe and agreeably layered nose offers up notes of mostly red berries and earth aromas. There is good detail to the supple and very round middle weight flavors that possess good punch before terminating in a balanced and reasonably long finish. This is pretty and I like the delivery though one could wish for a bit more depth. 88/2017+

**2013 Mercurey “Clos du Roy”**: This is at once more aromatically reserved and more deeply pitched with its nose of red and blue pinot fruit where the earth component is more pronounced. There is good if not special concentration to the delicious, round and quite supple medium weight flavors that display a hint of minerality on the dusty and clean finish. (87-90)/2018+

**2013 Volnay “Frémiets”**: A subtle touch of wood frames the fresh and ripe aromas of red currant, spice, earth and a hint of herbal tea. There is an attractive texture to the supple medium-bodied flavors that exude a fine bead of minerality on the dusty and slightly drying finish. This is respectable in the context of the hail damage but at the same time the balance isn’t ideal. (86-89)/2017+

**2013 Volnay “Santenots”**: Moderate reduction masks the fruit though there is good punch and freshness to the delineated but notably rich flavors that possess a seductive mid-palate mouth feel before concluding in an ever-so-slightly dry is persistent finish. Once again this is perfectly respectable for the vintage. (87-89)/2018+

**2013 Pommard “Les Rugiens”**: A restrained and cool nose features notes of both red and black pinot fruit with hints of herbal tea, spice and wet stone. The delicious and energetic middle weight flavors possess plenty of minerality and solid mid-palate density before culminating on the lingering finish that also displays a trace of dryness. Even so among the three wines from the Côte de Beaune in the range this displays the least amount of dryness. I would describe this as a success for the vintage. (87-90)/2019+

**2013 Nuits St. Georges “Aux Chaignots”**: A wonderfully spicy and solidly complex nose offers up aromas of both red and dark currant aromas that evidence a touch of the *sauvage*, all of which is trimmed in just enough wood to notice. There is good richness but also good delineation to the delicious and lightly mineral-inflected flavors that possess a mouth coating finish. This well-balanced effort is very Nuits in basic character but with no overt rusticity. (89-92)/2021+

**2013 Nuits St. Georges “Les Damodes”**: This is aromatically similar to the Chaignots but perhaps just a touch fresher. There is fine richness to the very round and attractively textured medium-bodied flavors where the minerality is a bit more pronounced on the relatively powerful finish that is slightly longer though slightly less complex. At the moment these two wines are qualitative equals but the expressions are quite different. (89-92)/2021+

**2013 Nuits St. Georges “Les Porêts St. Georges”**: Reduction presently masks the fruit and renders the nose impossible to assess. As it virtually always is this is bigger, richer and more powerful with fine mid-palate concentration that helps to buffer the slightly firmer and more rustic tannins on the impressively complex and persistent finish. This is very Nuits in character and will need 10 to 12 years to arrive at its apogee. (90-92)/2023+

**2013 Nuits St. Georges “Les St. Georges”**: This is both more aromatically complex and more elegant with its restrained, pure and beautifully well-layered nose of assorted red berries, earth, floral, game and tea scents. There is a relatively refined mouth feel to the robust yet refined middle weight flavors that possess plenty of tannin-buffering dry extract, all wrapped in a balanced and impressively long finish where a touch of wood appears. (91-93)/2025+

**2013 Chambolle-Musigny “Aux Beaux Bruns”**: A completely different aromatic expression is present here with its spicy and perfumed nose of black raspberry, red cherry and plum. As one might reasonably expect there is a more refined mouth feel to the mineral-inflected medium-bodied flavors that display a hint of austerity on the balanced and lingering finish. Beaux Bruns is often a rather butch Chambolle and this example is consistent with that tendency. (90-92)/2021+

**2013 Chambolle-Musigny “Les Charmes”**: This is also quite perfumed and more elegant with its panoply of various red berries, violet, lilac and sandalwood hints. There is a finer mouth feel to the delicious medium weight flavors primarily thanks to the finer grain of the supporting tannins that shape the caressing, lacy and beautifully well-balanced finale. This beauty should drink well young but also amply reward mid-term cellaring. (90-93)/2021+

**2013 Chambolle-Musigny “La Combe d’Orveau”**: A pungent nose mixes notes of reduction and wood. There is excellent richness but also fine delineation to the intensely mineral-driven middle weight flavors that possess outstanding length on the focused, balanced and seriously long finish. This is a powerful wine but it delivers it with grace and finesse. This is really good stuff and a classic Chambolle. (91-94)/2023+

**2013 Chambolle-Musigny “Les Fuées”**: This is the most aromatically complex of these 4 Chambolle 1ers if not the most elegant with its beautifully layered nose of cassis, plum, exotic tea and sandalwood scents. There is plenty of that beguiling sense of underlying tension to the intensely mineral-driven flavors that display excellent delineation on the concentrated and balanced finish. Note well though that this hugely long and mildly austere effort is quite firmly structured and will require patience before it’s ready for prime time drinking. (91-94)/2025+

**2013 Chambolle-Musigny “Les Amoureuses”**: There is just enough reduction to take the top notes off of what appears to be ripe and spicy red berry fruit. The ultra-pure middle weight flavors possess plenty of minerality and punch before culminating in a persistent, balanced and restrained finish. I really like the mouth feel of this lacy but entirely serious effort that should age very well yet be approachable after only 5 to 6 years of bottle age if desired. (91-93)/2023+

**2013 Gevrey-Chambertin “La Combe Aux Moines”**: (from a very large 1.2 ha parcel). A relatively high-toned nose features extremely fresh notes of various red berries along with hints of earth, stone and humus. There is a lovely sense of tension underpinning the delineated, intense and stony medium-bodied flavors that possess solid power and punch on the balanced finish that is a touch less austere than it usually is at this early juncture. (90-93)/2023+

**2013 Gevrey-Chambertin “Clos des Issarts”**: (a .61 ha *monopole* of the Domaine). A brooding and backward nose exhibits ripe and overtly *sauvage* aromas of dark berry fruit and freshly turned earth. The earth character continues onto the detailed and more elegant middle weight flavors that possess solid concentration before concluding in a dusty, pure and balanced finish. This will need at least a decade to realize its full potential. (90-92)/2023+

**2013 Gevrey-Chambertin “Les Cazetiers”**: (from a huge 2.05 ha parcel). A classic Gevrey nose displays an abundance of that *sauvage* character that adds breadth to the intensely earthy plum, spice and black currant scents. The exceptionally rich, powerful and imposingly concentrated middle weight plus flavors possess plenty of minerality that adds a sense of lift to the palate coating finish where the supporting tannins are notably firm. Even so, in much the same fashion as the Combe aux Moines this is a bit less youthfully austere than it usually is. Good stuff and worth considering. (91-94)/2025+

**2013 Echézeaux**: (from En Orveaux). A notably spicy and attractively floral-suffused nose features notes of plum, rose petal, violets and ripe red currants. There is a seductive texture to the openly rich and generously proportioned flavors that retain a lovely sense of vibrancy on the lightly mineral-inflected finish that delivers both fine depth and length. This is a relatively refined Ech thanks to the fine grain of the supporting tannins. (92-94)/2025+

**2013 Clos de Vougeot**: (blended from 3 separate parcels). Like the Clos des Issarts this is earthy, cool and brooding with its aromas of dark berry fruit, cassis and a hint of the *sauvage* that are trimmed in just enough wood to notice. The exceptionally rich and round medium weight plus flavors possess a succulent mouth feel with fine concentration as well as plenty of dry extract that coats the palate on the beautifully long finish that is well-balanced though mildly austere at present. Note that despite the succulence of the mid-palate this will need plenty of cellar time to reach its majority. (92-95)/2028+

**2013 Latricières-Chambertin:** (from a very large 1.21 ha parcel). Here the reduction is sufficiently pronounced to flatten the fruit and render it hard to evaluate. There is superb intensity and minerality to the beautifully well-delineated middle weight flavors that also possess plenty of that lovely underlying tension on the balanced and impressively persistent finish. As the best example of Latricières always are this is a wonderful combination of finesse and focused power. Terrific. (93-95)/2028+

**2013 Mazis-Chambertin:** (from both Mazis Haut and Bas where the two parcels total a remarkable 1.20 ha). Reduction. There is outstanding richness to the beautifully textured, powerful, concentrated and energetic large-scaled flavors that terminate in a driving and explosively long finish where a touch of wood surfaces. This is a big but not inelegant Mazis with a subtle minerality that adds a touch of refinement to the very firm palate impression. Patience required yet this will be approachable young sooner than the Latricières. (92-95)/2028+

**2013 Chambertin-Clos de Bèze:** (from a 1.29 ha parcel). A classic and elegant Clos de Bèze nose is composed of spicy and earthy if restrained red currant and floral aromas that are nuanced by subtle wisps of humus and exotic tea. The sense of elegance is reinforced by the fine-grain of the tannins on the wonderfully pure and intense broad-shouldered flavors that possess a lovely minerality on the hugely long, balanced and harmonious finish. This is good stuff that should amply repay extended cellaring. (93-95)/2028+

**2013 Chambertin-Clos de Bèze – Les Ouvrées Rodin:** (a selection of the oldest vines in one of their 3 parcels). Aromatically this is compositionally similar to the regular *cuvée* except that the fruit is slightly denser and there is notably better complexity. There is also more concentration to the gorgeously textured and highly extract-rich big-bodied flavors that also exude plenty of minerality on the caressing yet powerful finish that is initially linear yet as it sits on the palate really fans out. This superb wine does a slow build from the mid-palate on back to the massively deep finale. This possesses simply fantastic potential and should be alive and well 50 years from now if anyone has that much patience! (94-97)/2031+

**2013 Corton-Clos des Cortons Faiveley:** A generous dollop of moderately toasty oak mixes with the highly layered nose of black cherry, cassis, warm earth and an impressive array of *sauvage* and underbrush notes. There is excellent richness to the overtly powerful and muscular flavors that possess an imposing sense of scale that continues onto the textured and mouth coating finish. Like several of the wines in the range in 2013 this is a big but not really massive wine that retains a sense of proportion even though the underlying structure is quite firm. This will need plenty of patience however. (93-95)/2028+

**2013 Musigny:** (100% whole cluster fermentation). A very pungent nose displays plenty of wood and menthol influences on the quite firmly reduced aromas. There is superb richness and intensity to the seductively textured mineral-inflected flavors that are at once powerful yet refined before culminating a very backward, concentrated and stunningly long finish that just goes on and on. This is exceptionally promising and should also live for decades. In a word, brilliant. (95-98)/2031+