

Domaine Faiveley

Faiveley Batard Montrachet Grand Cru 2023

Côte de Beaune, Burgundy, France



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.43

Residual Sugar (g/L): 0.6

Total Acidity(g/L): 3.6

Volatile Acidity(g/L): 0.49

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Faiveley Bâtard-Montrachet Grand Cru 2023 comes from a 0.35-hectare parcel acquired in 2008 alongside the neighbouring Bienvenues-Bâtard-Montrachet. The east-facing soils are ochre, stony and clay-rich, with a steep slope that supports natural drainage. This early-ripening site requires delayed pruning to reduce frost risk. Planted in 1985 and 1997, the parcel gives a powerful, complex and age-worthy expression of Grand Cru Chardonnay.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351002082363

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 3X75CL

Case Weight (g): 590

Case Dimension (mm): L328 x W280 x H120

Vintage Notes

The 2023 vintage began with a mild, dry winter, followed by rain from March and heavy downpours in April and May. Two-stage pruning helped limit frost risk, and damage was minimal. Warm early-June conditions led to rapid flowering and generous fruit. Green harvesting reduced yields, while minor hail in mid-July caused limited impact. August's variable temperatures supported ripening, and harvest took place during a heatwave, producing healthy, aromatic grapes.

Vinification

The grapes are harvested and sorted by hand before gentle pressing in a pneumatic press and settling. Vinification lasts around four weeks in French oak barrels, with 50–60% new oak, in cellars with stable natural temperature and humidity. The wines are stirred frequently to maintain lees contact and are aged for 18 months in French oak barrels. Light natural fining and light filtration using the lenticular module process are carried out before bottling.

Tasting Notes

The nose is bright and taut, with fresh citrus notes and warm roasted hazelnut complexity. The palate is powerful, full and characterful, combining Grand Cru breadth with firm structure and impressive persistence. Full-bodied and layered, it balances richness, freshness and savoury depth without losing precision. The finish is very long, structured and age-worthy, confirming the stature and ageing potential of Bâtard-Montrachet.

Food Pairing

Pair with lobster, turbot, scallops, roast poultry, veal, Comté, white truffle, rich sea-food dishes or fine dining menus with creamy sauces.