



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.3

Residual Sugar (g/L): 1.6

Total Acidity(g/L): 3.6

Volatile Acidity(g/L): 0.38

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 Bienvenues-Bâtard-Montrachet Grand Cru 2022 comes from a 0.51-hectare parcel purchased in 2008. The site was a quarry until the 12th century, before Montrachet's reputation rose through the influence of the Cistercian abbey of Maizières and the Lords of Chagny. The parcel's Grand Cru Chardonnay terroir gives a wine of elegance, power, floral complexity and long ageing potential.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351003222263

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

2022 started with a relatively mild winter with average rainfall. Frost occurred on 10–12 April, though the vines were not significantly affected. Budburst began in mid-April and flowering from mid-May. May was warm and dry, accelerating growth. June rainfall created water reserves that helped the vines withstand summer heat. Harvest took place under sunshine, with fruit that was exceptionally ripe, fragrant and healthy, producing wines of high quality and balance.

Vinification

The musts are extracted using a pneumatic press before settling. Vinification lasts four weeks in French oak barrels, 50–60% of which are new, in cellars with consistent natural temperature and humidity. The wines are stirred frequently to maintain lees contact and then aged for 18 months in French oak barrels. This approach adds texture, richness and aromatic complexity while preserving freshness, precision and the fine structure of the Grand Cru.

Tasting Notes

Pale yellow in colour. The nose is elegant and powerful, combining white and yellow fruits, acacia, orange blossom and freshly baked brioche. The palate is delicate yet distinctive, with stewed fruit, candied lemon and refined oak texture. Full-bodied and polished, it balances richness with freshness and precision. The finish is fresh, lively and exceptionally long, showing Grand Cru depth and ageing potential.

Food Pairing

Pair with lobster, scallops, turbot, roast chicken, Comté, white truffle, seafood in cream sauce, langoustines or refined poultry dishes.