



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13.5

pH: 3.38

Residual Sugar (g/L): 0.4

Total Acidity(g/L): 3.15

Volatile Acidity(g/L): 0.34

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 Bourgogne Chardonnay 2023 is produced from Chardonnay grown in Burgundy, a region whose vineyards date back to the Gallo-Roman era and were later developed by the monks of the Abbey of Cîteaux from the 11th century. Domaine Faiveley sources fruit from its own vineyards as well as selected grapes and musts from trusted partner growers, with quality controls in place to ensure consistency and typicity. The yield is around 60hl/ha.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000062398

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L500 x W300 x H100

Vintage Notes

The 2023 vintage began with a mild, dry winter, followed by rain in March and heavy downpours in April and May. Frost episodes in late March and early April had limited impact, while warm weather in early June encouraged rapid flowering and generous fruit set. Green harvesting helped manage yields, and minor mid-July hail caused limited damage. Varied August temperatures supported ripening, before harvest took place during a heatwave, producing healthy, aromatic grapes.

Vinification

The Bourgogne Chardonnay is vinified in the Domaine's Nuits-Saint-Georges winery. Made from estate-grown fruit and musts supplied by partner growers. The wine is matured for eight to ten months in the Faiveley cellars. A proportion of the cuvée is aged in oak barrels. These barrels are sourced from high-quality coopers and carefully selected for their fine grain and light toast, adding subtle texture and complexity while preserving freshness.

Tasting Notes

Brilliant pale greenish-yellow in colour. The nose is expressive and refined, showing white flower aromas and clear Chardonnay freshness. The palate opens with a bold, generous attack, followed by good volume, balance and clean fruit definition. Medium-bodied and approachable, it offers freshness, texture and precision without heaviness. The finish is persistent for a Bourgogne Chardonnay, with lingering floral and citrus-led notes.

Food Pairing

Pair with fish terrine, fish en papillote, roast chicken, white meats, seafood pasta, goats' cheese, vegetable tart or light creamy sauces.