



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.47

Residual Sugar (g/L): 0.9

Total Acidity(g/L): 3.4

Volatile Acidity(g/L): 0.54

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000182393

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

Vineyard & Viticulture Practice

Faiveley Bourgogne Pinot Noir 2023 is made from Pinot Noir grown in Domaine Faiveley vineyards as well as selected grapes and musts from trusted partner growers. Each reserved plot is carefully checked to ensure grape quality and grower professionalism. Burgundy's vineyards have deep historical roots, dating back to the Gallo-Roman era and later developed by Cistercian monks from the Abbey of Cîteaux. This wine offers a clear, accessible expression of red Burgundy with freshness, fruit and regional typicity.

Vintage Notes

The 2023 vintage began with a mild, dry winter, followed by rain in March and heavy downpours in April and May. Frost risk was managed through two-stage pruning. Warm weather in early June led to rapid flowering and abundant fruit set. Green harvesting reduced yields, while minor hail in July caused limited damage. Variable August temperatures supported ripening, and harvest took place during a heatwave, producing healthy, aromatic grapes.

Vinification

The wine is partly aged in vats and partly in French oak barrels for 12 to 14 months in the Faiveley cellars in Nuits-Saint-Georges. This balanced élevage preserves the freshness and fruit purity of Pinot Noir while adding subtle texture and structure. The approach is designed to produce an approachable, well-balanced Bourgogne Pinot Noir with clear red-fruit character and a polished, food-friendly style.

Tasting Notes

Beautiful ruby red in colour. The nose shows pleasant, fresh red-fruit aromas. The palate carries the same red-fruit profile, with ripe substance, round tannins and good structure. Medium-bodied and approachable, it offers freshness, fruit clarity and balance. The finish is smooth, clean and persistent, making this a versatile and classic expression of Bourgogne Pinot Noir.

Food Pairing

Pair with roast chicken, charcuterie, pork, duck salad, mushroom pasta, grilled vegetables, soft cheeses, terrines or simple French bistro dishes.