



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.67

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 3

Volatile Acidity(g/L): 0.58

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 Chambolle-Musigny 2023 comes from a vineyard managed directly by Domaine Faiveley, giving the estate full control over grape quality. The vines have east and south-east exposure and grow on stony soils rich in limestone. This terroir supports the elegance, finesse and aromatic delicacy associated with Chambolle-Musigny, producing Pinot Noir with fine structure, ripe fruit and a polished mouthfeel.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000342391

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 and spring rainfall. Frost impact was limited, and warm June weather encouraged rapid flowering and abundant fruit. Green harvesting reduced yields, while minor July hail caused limited damage. August's varied temperatures supported ripening, and harvest took place during a heatwave. The grapes were healthy, aromatic and ripe, giving wines with fruit generosity and balance.

Vinification

The wine is made with daily punching down to extract colour, tannins and aromas. After a 19-day vatting period, alcoholic fermentation is complete. Free-run wine is drawn off by gravity, and the marc is pressed gently to obtain pure press wine. The wine is aged for 14 months in French oak barrels, with 20–30% new oak, followed by two months in stainless steel vats.

Tasting Notes

Brilliant garnet-red in colour. The nose is attractive, with woody and fruity notes. The palate shows grilled and very ripe cherry aromas, supported by present but measured tannins. Medium-bodied and refined, it combines ripe fruit, freshness and fine texture. The finish is elegant, balanced and distinguished, reflecting the delicacy of Chambolle-Musigny.

Food Pairing

Pair with roast chicken, duck, veal, pork, mushroom tart, charcuterie, soft cheeses, game birds or refined lighter meat dishes.