

# Faiveley Charmes Chambertin Grand Cru 2022

Côte de Nuits, Burgundy, France



## Technical Information

**Style:** Still, Red

**Varietal(s):** 100% Pinot Noir

**ABV (%):** 13.5

**pH:** 3.7

**Residual Sugar (g/L):** 0.6

**Total Acidity(g/L):** 2.95

**Volatile Acidity(g/L):** 0.57

## 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 Charmes-Chambertin Grand Cru 2022 comes from a 0.81-hectare parcel in the northern part of the Gevrey-Chambertin Grand Cru hillside. The vines, planted in 1925, 1930, 1959 and 1999, have an eastern exposure and grow on brown soils with around 40% clay, lava and iron, giving the wine opulence, structure and red-fruit intensity.

## Packaging Information

**Unit Size:** 75CL

**Bottle Barcode:** 3351000352260

**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 2022 vintage began with a relatively mild winter and average rainfall. April frost had limited impact, and flowering began in May before rapid spring growth, supported by warmth and rainfall. May was unusually warm and dry, while June rain proved beneficial, helping the vines withstand summer heat. Harvest took place in sunny conditions, with grapes showing excellent ripeness, intense fragrance and very good health.

## Vinification

Daily punching down extracts colour, tannin and aroma during fermentation. After a 19-day vatting period, the free-run wine is drawn off by gravity, while the marc is pressed slowly and gently to obtain pure press wine. The wine is matured for 16 to 18 months in French oak barrels, with 60% new oak and 40% once-used barrels.

## Tasting Notes

Deep ruby red in colour. The nose is rich and expressive, showing small red fruits, spice and floral notes. The palate is indulgent yet elegant, with ripe fruit, silky tannins and fine structure. Full-bodied and refined, it combines depth with freshness and Grand Cru balance. The finish is long, polished and persistent, with the wine requiring bottle age to reach its full potential.

## Food Pairing

Pair with roast duck, venison, beef fillet, game birds, lamb, mushroom dishes, truffle-led cuisine, aged cheeses or classic Burgundian meat dishes.