

Domaine Faiveley

Faiveley Charmes Chambertin Grand Cru 2024

Côte de Nuits, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.78

Residual Sugar (g/L): 0.3

Total Acidity(g/L): 3.2

Volatile Acidity(g/L): 0.61

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 2024 comes from a 0.81-hectare Grand Cru parcel in the northern section of the Gevrey-Chambertin hillside. The vines, planted in 1925, 1930, 1959 and 1999, have an eastern exposure. They grow on clay-rich brown soils, with around 40% clay, lava and iron deposits. This distinctive soil composition contributes red-fruit aromatics, generosity and the opulent texture associated with Charmes-Chambertin.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351005202461

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 2024 season was marked by persistent rainfall and cooler-than-average temperatures, especially in spring. Budburst began in early April, with flowering in mid-June. Drier, sunnier weather in July and August supported slow, even ripening, and veraison began around mid-August. Harvest took place in mild conditions, helped by a warm north wind in mid-September that concentrated sugars. The vintage reflects a long, gradual and balanced growing cycle.

Vinification

Daily punching down is used to extract colour, tannins and aromatic detail. After 19 days of vatting, the free-run wine is drawn off by gravity and the marc is pressed gently to obtain pure press wine. The wine is aged 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 open, with small red fruits, spice and floral notes. The palate is elegant and layered, combining generous fruit with silky tannins and a refined Grand Cru structure. Full-bodied yet balanced, it shows freshness, opulence and aromatic persistence. The finish is long and polished, with strong ageing potential.

Food Pairing

Pair with roast lamb, venison, duck breast, game stew, beef Wellington, mushroom sauce, truffle dishes, aged Comté or fine dining meat courses.