Domaine Faiveley

Faiveley Clos De Vougeot Grand Cru 2022

Côte de Nuits, Burgundy, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.38

Residual Sugar (g/L): 0.6

Total Acidity(g/L): 3.7

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 Clos de Vougeot Grand Cru 2022 comes from a 1.27-hectare parcel with east and south-east exposure. The vines, planted in 1940, 1974, 1980, 1981 and 2013, grow within the historic Clos de Vougeot Grand Cru. This renowned walled vineyard produces Pinot Noir with structure, depth and persistence, combining broad fruit with a powerful framework suited to long ageing.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000432269

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 mild winter and limited frost impact in April. Warmth and rainfall encouraged rapid spring growth, while May was very hot and dry. June rainfall was beneficial, helping the vines withstand summer heat. Harvest took place in sunny conditions, with grapes showing excellent ripeness, aromatic intensity and good health. The vintage produced concentrated wines with balance and fragrance.

Vinification

Daily punching down extracts colour, tannins and aromas. After 19 days of vatting, the free-run wine is drawn off by gravity and the marc is pressed gently. The wine is aged for 16 months in French oak barrels, with 60% new oak, supporting structure, depth and long-term ageing potential.

Tasting Notes

Deep ruby red in colour. The nose is complex, with fruit, floral notes of rose and violet, and a subtle hint of oak. The palate opens smoothly, with powerful tannins and a well-structured profile. Full-bodied and persistent, it combines depth, freshness and Grand Cru authority. The finish is long, refined and structured.

Food Pairing

Pair with venison, beef fillet, roast lamb, duck, game, truffle dishes, mushroom sauces, aged cheeses or fine dining meat courses.