Domaine Faiveley

Faiveley Clos De Vougeot Grand Cru 2024

Côte de Nuits, Burgundy, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.65

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 3.1

Volatile Acidity(g/L): 0.59

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 2024 comes from a 1.27-hectare parcel with east and south-east exposure. The vines, planted in 1940, 1974, 1980, 1981 and 2013, benefit from deep marl soils in the lower part of the Clos. These soils retain moisture and reduce water stress, making them particularly valuable in dry years.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000432467

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 spring temperatures. Budburst began in early April, with flowering by mid-June. Drier, sunnier weather in July and August supported slow, even ripening, and veraison started around mid-August. Harvest took place in mild conditions, aided by a warm north wind in mid-September that helped concentrate sugars. The vintage shows freshness, balance and gradual ripening.

Vinification

The wines are punched down daily to extract colour, tannins and aromas. After a 19-day vatting period, alcoholic fermentation is complete. The free-run wine is drawn off by gravity, and the marc is pressed slowly and gently to obtain pure press wine. The wine is aged for 16 months in French oak barrels, with 60% new oak.

Tasting Notes

Deep ruby red in colour. The nose is complex, combining fruit and floral notes of rose and violet with a subtle hint of oak. The palate has a smooth attack, powerful tannins and a persistent structure. Full-bodied and well defined, it shows depth, freshness and Grand Cru presence. The finish is long, structured and refined.

Food Pairing

Pair with roast venison, beef, lamb, duck, game birds, mushroom and truffle dishes, aged cheeses or traditional Burgundian meat dishes.