

Bourgognes Faiveley

Faiveley Corton Charlemagne Grand Cru

2024

Côte de Beaune, Burgundy, France



Technical Information	Other Information
Style: Still, White	Dietary:
Varietal(s): 100% Chardonnay	Suitable for Vegetarian: Yes
ABV (%): 13	Suitable for Vegan: Yes
pH: 3.27	Allergens: Sulphites
Residual Sugar (g/L): 0.4	Sustainability:
Total Acidity(g/L): 4.25	Organic: Viticulture Only
Volatile Acidity(g/L): 0.55	Biodynamic: No
	Sustainable certification: No

Vineyard & Viticulture Practice

Faiveley Corton-Charlemagne Grand Cru 2024 is produced from Domaine Faiveley's 0.86-hectare holding, owned since 1874 and located beside Corton Clos des Cortons Faiveley Grand Cru Monopole. The vines grow across four parcels in Le Corton and Le Rognet et Corton, between 305 and 360 metres altitude. Clay soils define the eastern part of the appellation, while grey marl is found on the upper slopes. These variations contribute depth, mineral tension and the complex structure of this Grand Cru Chardonnay.

Vintage Notes

2024 was cool and wet, with persistent rainfall from early in the year. Spring was rainy, while temperatures remained below seasonal norms. Budburst began in early April, with flowering by mid-June. Drier, sunnier weather in July and August enabled slow, even ripening, and veraison began around 15 August. Harvest took place in mild conditions, with cool mornings and warm afternoons. A warm north wind in mid-September helped concentrate sugars, supporting balance and freshness.

Vinification

The hand-picked fruit is transported carefully to the cellars in Nuits-Saint-Georges. The wine is vinified and matured in oak barrels for 14 to 16 months in 19th-century vaulted cellars, where consistent natural conditions support slow élevage. The portion of new oak is around two-thirds of the cuvée. The barrels are sourced from high-quality coopers and selected for fine grain and light toast, adding complexity without masking mineral precision.

Tasting Notes

Subtle fruit and floral aromas introduce a restrained and refined Grand Cru profile. The palate is deep, structured and intensely mineral, with concentration balanced by freshness and tension from the 2024 vintage. Full-bodied yet precise, it shows layered Chardonnay fruit, savoury complexity and impressive length. The finish is long, persistent and mineral, with the depth and structure to benefit from extended ageing.

Food Pairing

Pair with lobster, langoustines, turbot, scallops, roast chicken, veal, Comté, white truffle, refined seafood dishes or poultry in cream sauce.

Packaging Information

- Unit Size: 75CL
- Bottle Barcode: 3351001272468
- 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