



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.5

Residual Sugar (g/L): 1.05

Total Acidity(g/L): 3.35

Volatile Acidity(g/L): 0.56

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 Corton Clos des Cortons Grand Cru 2022 is sourced from Domaine Faiveley's historic 2.77-hectare monopole, owned since 1874. The east-facing vineyard is planted with vines dating from 1932, 1956, 1965, 1971, 1976, 1977, 1981, 1987 and 2002. Ferruginous oolites and marls shape this Grand Cru terroir, bringing mineral structure, depth and longevity to one of the Domaine's most important red Burgundy wines.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000452298

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 980

Case Dimension (mm): L535 x W320 x H105

Vintage Notes

The 2022 vintage was relatively mild in winter, with average rainfall and limited frost impact in April. Flowering began in May, followed by rapid spring growth due to warmth and rain. May was very warm and dry, while June rainfall helped replenish soil water reserves. Harvest took place in sunny conditions, with grapes showing excellent ripeness, intense fragrance and very good health. The vintage produced high-quality fruit with balance and concentration.

Vinification

Daily punching down extracts colour, tannins and aromas. After 19 days of vatting, the free-run wine is drawn off using gravity, while the marc is gently pressed for pure press wine. The wine is aged for 18 months in French oak barrels, with 50% new oak and 50% second-fill barrels, supporting structure and long ageing potential.

Tasting Notes

Ruby red in colour with clear purple reflections. The nose is powerful and concentrated, showing black cherry and spice. The palate is rich and smooth, with strong energy, depth and concentration. Full-bodied and structured, it combines Grand Cru power with polished tannins and freshness. The finish is long, elegant and persistent, indicating excellent ageing potential.

Food Pairing

Pair with venison, roast beef, lamb, duck, game pie, truffle dishes, mushroom sauces, aged Comté or traditional Burgundian meat dishes.