



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.7

Residual Sugar (g/L): 1.2

Total Acidity(g/L): 2.95

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 Corton Clos des Cortons Grand Cru 2023 comes from the Domaine's 2.77-hectare monopole, owned by the Faiveley family since 1874. The vineyard has eastern exposure and is planted with vines dating from 1932 through to 2002. Ferruginous oolite and marl soils give this Grand Cru its power, mineral structure and long ageing capacity. As Domaine Faiveley's flagship red wine, Clos des Cortons expresses both site identity and family heritage.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000452397

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 2023 vintage began with a mild, dry winter, before rain returned in spring. Frost risk was managed through two-stage pruning and caused limited damage. Warm June conditions led to rapid flowering and generous fruit. Green harvesting reduced yields, while minor hail in July caused only limited impact. August's variable weather supported ripening, and harvest took place during a heatwave. The grapes were healthy, aromatic and well ripened.

Vinification

The wines are punched down daily to extract colour, tannins and aromas. After 19 days of vatting, the free-run wine is drawn off by gravity, and the marc is pressed slowly and gently. The wine is aged for 18 months in French oak barrels, with 50% new oak and 50% second-fill barrels, giving structure and refinement.

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 good energy, concentration and depth. Full-bodied and structured, it retains elegance and freshness through its powerful frame. The finish is long, refined and persistent, confirming the wine's excellent potential for cellar ageing.

Food Pairing

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