



Technical Information	Other Information
Style: Still, Red	Dietary:
Varietal(s): 100% Pinot Noir	Suitable for Vegetarian: Yes
ABV (%): 13	Suitable for Vegan: Yes
pH: 3.54	Allergens: Sulphites
Residual Sugar (g/L): 0.5	Sustainability:
Total Acidity(g/L): 3.2	Organic: Viticulture Only
Volatile Acidity(g/L): 0.54	Biodynamic: No
	Sustainable certification: No

Vineyard & Viticulture Practice

Faiveley Corton Clos des Cortons Grand Cru 2024 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. Fer-ruginous 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: 3351000452496
- 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 2024 season was marked by persistent rainfall and cooler-than-average tem-peratures, especially in spring. Budburst began in early April, with flowering in mid-June. Drier, sunnier weather in July and August supported slow, even ripening, and veraison began around mid-August. Harvest took place in mild conditions, helped by a warm north wind in mid-September that concentrated sugars. The vintage reflects a long, gradual and balanced growing cycle.

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 concen-trated, 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.