



Technical Information	Other Information
Style: Still, Red	Dietary:
Varietal(s): 100% Pinot Noir	Suitable for Vegetarian: Yes
ABV (%): 13	Suitable for Vegan: Yes
pH: 3.74	Allergens: Sulphites
Residual Sugar (g/L): 0.3	Sustainability:
Total Acidity(g/L): 3.1	Organic: Viticulture Only
Volatile Acidity(g/L): 0.55	Biodynamic: No
	Sustainable certification: No

Vineyard & Viticulture Practice

Faiveley Échezeaux En Orveaux Grand Cru 2024 comes from a 0.83-hectare parcel in the En Orveaux subclimat, with vines planted in 1950, 1956 and 1985. The vineyard has a southern exposure and shallow sloping soils. Low clay content contributes to a lighter colour, while the slope and marl-influenced terroir make the site sensitive to frost and drought. In wetter years, the vineyard reveals particular depth and balance.

Packaging Information

- Unit Size: 75CL
- Bottle Barcode: 3351000492492
- 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 temperatures, especially in spring. Budburst began in early April, with flowering in mid-June. Drier, sunnier conditions in July and August supported slow, even ripening, and veraison began around mid-August. Harvest took place in mild weather, with a warm north wind in mid-September helping concentrate sugars. The vintage reflects gradual ripening, freshness and balance.

Vinification

Daily punching down extracts colour, tannins and aromatics from the grape skins. After a 19-day vatting period, alcoholic fermentation is complete. The free-run wine is drawn off by gravity, while the marc is pressed slowly and gently to obtain pure press wine. The wine is aged for 16 to 18 months in French oak barrels, with 60% new oak and 40% second-fill barrels.

Tasting Notes

Clear ruby in colour. The nose is inviting, with fruit and toasty notes. The palate is smooth and fruit-led, with silky tannins and a firm, balanced structure. Full-bodied yet precise, it combines freshness from the 2024 season with the depth of Grand Cru terroir. The finish is long, persistent and refined, with strong ageing potential.

Food Pairing

Pair with roast duck, lamb, venison, beef fillet, game birds, mushroom dishes, truffle sauces, aged cheeses or elegant red Burgundy menus.