



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.73

Residual Sugar (g/L): 1.4

Total Acidity(g/L): 2.9

Volatile Acidity(g/L): 0.59

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 Gevrey-Chambertin Premier Cru Les Cazetiers 2023 comes from a 4.06-hectare Premier Cru parcel planted in 1955, 1975, 1989, 1999 and 2005. The vineyard is based on chalky soils with white marl sedimentary deposits, giving the wine structure, power and mineral tension. Les Cazetiers is one of Gevrey-Chambertin's most highly regarded Premier Crus, producing Pinot Noir with depth, firm tannins and excellent ageing potential.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000262392

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L500 x W300 x H100

Vintage Notes

The 2023 vintage opened with a mild, dry winter, followed by rain in March, April and May. Frost was limited, and warm June weather encouraged rapid flowering and abundant fruit. Green harvesting reduced yields, while minor July hail caused little damage. August helped ripening, and harvest took place during a heatwave. The fruit was healthy, aromatic and ripe, producing wines with concentration and freshness.

Vinification

The wines are punched down daily to extract colour, tannins and aromas. After a 19-day vatting period, alcoholic fermentation is complete. The free-run wine is drawn off by gravity, and the marc is pressed slowly and gently to obtain pure press wine. The wine is aged for 16 months in French oak barrels, with 50–60% once-used barrels, supporting structure and complexity.

Tasting Notes

Deep ruby red in colour. The nose is intense and complex, with red fruits, toast and subtle roasted notes. The palate is rich and round, with firm structure and direct tannins. Full-bodied and powerful, it offers a silky mouthfeel and impressive depth. The finish is exceptionally long, persistent and structured, confirming the stature of Les Cazetiers.

Food Pairing

Pair with venison, roast beef, lamb, duck, game stew, mushroom sauces, truffle dishes, aged cheeses or fine red meat dishes.