Domaine Faiveley

Faiveley Gevrey Chambertin Premier Cru Les Issarts 2022

Côte de Nuits, Burgundy, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.66

Residual Sugar (g/L): 0.8

Total Acidity(g/L): 3

Volatile Acidity(g/L): 0.55

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 Issarts 2022 comes from Domaine Faiveley's 0.61-hectare monopole, positioned south-west of Gevrey-Chambertin next to Les Ruchottes and above Les Mazis. The east-facing vineyard has stony soils with exposed rock and vines planted in 1971, 2005 and 2007. Each terrace contributes a different nuance, with the upper section bringing power and richness, while the lower terrace adds floral and mineral finesse.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001602296

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 2022 vintage followed a mild winter and limited April frost impact. Warmth and rainfall encouraged fast spring growth, and May was notably hot and dry. June rainfall proved beneficial, helping vines withstand summer heat. Harvest took place in sunny conditions, with ripe, fragrant and healthy grapes. The vintage produced concentrated, balanced fruit with both charm and structure.

Vinification

Daily punching down extracts colour, tannins and aromas. After 19 days of vatting, free-run wine is drawn off by gravity, while the marc is gently pressed. The wine is aged for 16 months in French oak barrels, with 40–50% new oak and 50–60% once-used barrels, supporting texture, depth and elegance.

Tasting Notes

Deep ruby red in colour. The nose shows ripe fruit, woody notes and liquorice. The palate is smooth and balanced, with fine, round and silky tannins. Medium to full-bodied, it combines richness, floral lift and mineral detail with elegant structure. The finish is long, refined and persistent, showing the character of this rare Premier Cru monopole.

Food Pairing

Pair with roast lamb, duck, venison, mushroom ragù, truffle dishes, beef fillet, game birds, aged cheeses or classic Côte de Nuits cuisine.