



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.58

Residual Sugar (g/L): 0.6

Total Acidity(g/L): 2.95

Volatile Acidity(g/L): 0.57

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 Vieilles Vignes 2023 is made from a meticulous selection of around 20 plots covering nearly 10 hectares in Gevrey-Chambertin. The old vines are over 45 years old, with plantings dating from 1945, 1950, 1951, 1956, 1962, 1967 and 1969. These mature vineyards contribute depth, aromatic intensity and concentration, expressing the powerful, structured and age-worthy character associated with Gevrey-Chambertin Pinot Noir.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351004362395

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 was shaped by a mild, dry winter, followed by spring rainfall and limited frost impact. Warm June conditions encouraged rapid flowering and abundant fruit, while green harvesting controlled yields. Minor hailstorms in July caused limited damage, and August's varied temperatures supported ripening. Harvest took place during a heatwave, with healthy, aromatic grapes. The vintage combines ripe fruit, freshness and generosity.

Vinification

All fruits are hand-picked harvest. The wine is matured in oak barrels for 14 to 16 months in 19th-century vaulted cellars. The portion of new oak is around one third of the cuvée. Barrels are selected for fine grain and light toast.

Tasting Notes

The nose shows ripe dark berries with subtle savoury nuance. The palate is rich and powerful, reflecting the concentration of old-vine Gevrey-Chambertin. Medium to full-bodied, it combines ripe red and dark fruit with firm structure and good aromatic persistence. The tannins are present but well shaped, giving depth and ageing potential. The finish is long, layered and distinctly Gevrey in character.

Food Pairing

Pair with roast lamb, duck, venison, beef bourguignon, mushroom dishes, charcuterie, game birds, aged cheeses or Burgundian meat dishes.