Domaine Faiveley

Faiveley Latricieres Chambertin Grand Cru 2022

Côte de Nuits, Burgundy, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.7

Residual Sugar (g/L): 0.45

Total Acidity(g/L): 2.95

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 Latricières-Chambertin Grand Cru 2022 is produced from a 1.21-hectare parcel in the southernmost Grand Cru of Gevrey-Chambertin. The east-facing vines, planted in 1958, 1984 and 1989, grow on shallow limestone-rich soils with a layer of silica. Historically known as “Petite Merveille”, the climat is admired for the balance between mineral precision and deep Grand Cru structure, producing Pinot Noir with power, finesse and longevity.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000752299

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 2022 vintage followed a relatively mild winter and limited April frost impact. Spring growth was rapid, helped by warmth and rainfall, while May was notably hot and dry. June rainfall was beneficial, creating reserves that helped vines manage summer heat. Harvest took place in sunshine, with grapes showing excellent ripeness, fragrance and health. The vintage produced fruit with concentration, freshness and strong aromatic quality.

Vinification

Daily punching down extracts colour, tannin and aroma during fermentation. After 19 days of vatting, the free-run wine is run off by gravity and the marc is gently pressed. The wine is matured for 16 to 18 months in French oak barrels, with 60% new oak and 40% once-used barrels.

Tasting Notes

Intense ruby red in colour. The nose is complex, combining roasted notes and spice. The palate opens with rich, silky tannins and develops into a powerful, structured and complex profile. Full-bodied and mineral, it balances depth with precision and freshness. The finish is long, persistent and refined, showing the strength and ageing potential of Latricières-Chambertin.

Food Pairing

Pair with venison, roast lamb, beef, game birds, duck, truffle dishes, mushroom sauces, aged cheeses or rich Burgundian cuisine.