



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.73

Residual Sugar (g/L): 0.8

Total Acidity(g/L): 2.9

Volatile Acidity(g/L): 0.62

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 2023 comes from a 1.21-hectare parcel in the southern part of Gevrey-Chambertin's Grand Cru slope. The vines, planted in 1958, 1984 and 1989, have eastern exposure and grow on shallow limestone-rich soils topped with silica. The site, historically called "Petite Merveille", gives wines that balance mineral freshness with the depth and structure associated with Gevrey-Chambertin Grand Cru.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000752367

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 3X75CL

Case Weight (g): 590

Case Dimension (mm): L328 x W280 x H120

Vintage Notes

The 2023 vintage began with mild, dry winter conditions, followed by a wetter spring. Frost had limited impact, and warm June weather encouraged rapid flowering and abundant fruit set. Green harvesting reduced yields, while minor July hail caused limited damage. August's varied temperatures supported ripening, and harvest took place during a heatwave. The fruit was healthy, aromatic and fully ripe, giving wines with generosity and freshness.

Vinification

Daily punching down is used to extract colour, tannin and aromatic detail from the Pinot Noir skins. After a 19-day vatting period, alcoholic fermentation is complete. Free-run wine is drawn off by gravity, and the marc is pressed slowly and gently to obtain high-quality press wine. The wine is aged 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, with roasted notes and spice. The palate is rich and structured, opening with silky tannins before revealing depth, power and mineral precision. Full-bodied and refined, it has concentration without heaviness. The finish is long and persistent, with spice, structure and Grand Cru complexity carried through.

Food Pairing

Pair with roast venison, beef fillet, lamb, duck, game stew, mushroom ragù, truffle dishes, aged cheeses or refined red meat courses.