Domaine Faiveley

Faiveley Latricieres Chambertin Grand Cru 2024

Côte de Nuits, Burgundy, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.75

Residual Sugar (g/L): 0.5

Total Acidity(g/L): 3.2

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 Latricières-Chambertin Grand Cru 2024 comes from a 1.21-hectare parcel in the southernmost Grand Cru of Gevrey-Chambertin. The vines, planted in 1958, 1984 and 1989, face east and grow on shallow, stony soils rich in limestone, topped with a fine layer of silica. This distinctive terroir gives Latricières-Chambertin its balance of mineral tension, depth and Grand Cru structure.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000752466

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 2024 growing season was marked by persistent rainfall and cooler-than-average temperatures, especially in spring. Budburst began in early April and flowering occurred in mid-June. Drier, sunnier July and August weather allowed slow, even ripening, with veraison beginning around mid-August. Harvest took place in mild conditions, supported by a warm north wind in mid-September that helped concentrate sugars. The vintage is defined by balance, freshness and gradual ripening.

Vinification

The wines are punched down daily to extract colour, tannins and aromas from the skins. After 19 days of vatting, alcoholic fermentation is complete. The free-run wine is drawn off by gravity, while the marc is pressed gently and slowly to obtain pure 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, showing rich roasted notes and spice. The palate opens with silky tannins, followed by a powerful, structured and mineral profile. Full-bodied yet precise, it combines depth with freshness from the 2024 vintage. The finish is long, firm and persistent, with excellent balance and clear ageing potential.

Food Pairing

Pair with venison, roast lamb, duck, game birds, beef fillet, truffle dishes, mushroom sauces, aged cheeses or classic Burgundy-inspired cuisine.