Domaine Faiveley

Faiveley Marsannay

2024

Côte de Nuits, Burgundy, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.4

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 3.65

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 Marsannay 2024 comes from 1.83 hectares of vines planted in 1958, 1960, 1977 and 2002. The vineyard benefits from a cool climate created by nearby woodland, supporting a late growing cycle. The soils are rich in marl, clay, pebbles and gravel, contributing fruit intensity, structure and aromatic persistence.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351005212491

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

NA

Vinification

The grapes are hand-harvested and sorted. Daily punching down extracts colour, tannins and aromas during a 19-day vatting and fermentation period. The free-run wine is separated by gravity, while the marc is gently pressed. The wine is aged for 14 months in French oak barrels, with 20–30% new oak, selected for fine grain and moderate toast, then spends two months in vat before bottling.

Tasting Notes

The nose is seductive, with red fruit accented by an intense note of juicy plum. The palate is fruit-driven and expressive, with meaty tannins and strong aromatic persistence. Medium-bodied and lively, it combines ripe fruit, freshness and Marsannay structure. The finish is long, engaging and savoury, with good balance between fruit and tannic depth.

Food Pairing

Pair with roast chicken, pork, duck, charcuterie, grilled vegetables, mushroom dishes, soft cheeses, beef tartare or casual French bistro plates.