

Domaine Faiveley

Faiveley Mazis Chambertin Grand Cru 2023

Côte de Nuits, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.78

Residual Sugar (g/L): 1.1

Total Acidity(g/L): 2.85

Volatile Acidity(g/L): 0.63

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 Mazis-Chambertin Grand Cru 2023 comes from the Mazis-Haut section of this northern Gevrey-Chambertin Grand Cru. The 1.56-hectare parcel sits on an alluvial cone where scree from the valley has gathered. Vines were planted between 1930 and 2007 and have eastern exposure. The shallow soils give a wine that is seductive, lively and deep, combining Grand Cru intensity with the distinctive energy of the Mazis-Chambertin climat.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000812368

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 a mild, dry winter, followed by rain in March, April and May. Frost risk was limited, and warm weather in June brought rapid flowering and abundant fruit. Green harvesting controlled yields, while minor hail in July had limited impact. August's variable temperatures supported ripening, and harvest took place in heatwave conditions. The grapes were healthy, fragrant and fully ripe.

Vinification

The wine is produced with daily punching down to extract colour, tannins and aromas. 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 pure press wine. The wine is aged for 16 to 18 months in French oak barrels, with 60% new oak and 40% second-fill barrels.

Tasting Notes

Deep ruby red in colour. The nose is intense, showing oak, spice and red fruits. The palate carries the same red-fruit and oak-influenced aromatic profile, with a harmonious balance of fruit, spice and structure. Full-bodied and elegant, it has smooth tannins, good depth and fine energy. The finish is long, lingering and refined, confirming its Grand Cru ageing potential.

Food Pairing

Pair with roast venison, lamb, beef fillet, duck, game stew, truffle dishes, mushroom sauces, aged cheeses or refined Burgundian cuisine.