Domaine Faiveley

Faiveley Mercurey Clos Rochette Blanc 2024

Côte Chalonnaise, Burgundy, France

Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 14

pH: 3.05

Residual Sugar (g/L): 0.4

Total Acidity(g/L): 3.85

Volatile Acidity(g/L): 0.3

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 Mercurey Clos Rochette Blanc 2024 comes from a five-hectare monopole parcel near La Framboisière, owned exclusively by Domaine Faiveley since 1933. The south-east-facing climat is marked by hard soils dotted with small rocks, which gave the site its name. Rock outcrops reveal the underlying clay-limestone soil. The vineyard covers 5.45 hectares and includes vines planted in 1960, 1987, 2009, 2017 and 2024, giving this Mercurey Blanc both depth and site-specific character.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001822496

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

The 2024 season was defined by heavy rainfall and below-average temperatures. Spring was particularly wet, with frequent rain in April, May and June. Budburst took place in early April and flowering followed by mid-June. July and August brought drier, sunnier conditions, allowing a slower and more balanced ripening cycle. Veraison began around mid-August, and harvest was carried out in mild weather. The vintage produced wines with freshness, tension and clear aromatic

Vinification

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before settling. Alcoholic fermentation lasts for around four weeks, with 55% of the must fermented in French oak barrels, 25% of which are new. The wine is aged for 16 months with regular stirring, while the remainder of the blend is matured in vat. This élevage brings delicate oak notes, texture and depth while preserving freshness and the distinctive character of Mercurey.

Tasting Notes

The nose shows an attractive range of aromas, from white flowers to delicate spice. The palate begins with freshness, then develops into a fuller, smoother texture shaped by oak maturation. Medium to full-bodied, it combines floral lift, mineral detail and subtle spice with a polished, rounded mouthfeel. The flavours are harmonious and well integrated, leading to a subtle, balanced and persistent finish.

Food Pairing

Pair with roast chicken, scallops, white fish in cream sauce, Comté, mushroom risotto, veal, seafood pasta or Burgundian gougères.