

Faiveley Mercurey La Framboisiere Rouge 2023

Côte Chalonnaise, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.39

Residual Sugar (g/L): 0.9

Total Acidity(g/L): 3.65

Volatile Acidity(g/L): 0.46

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 La Framboisière Rouge 2023 comes from La Framboisière, a Domaine Faiveley's monopole since 1933 and the namesake of the Mercurey vat house. The parcel covers around 10.61 hectares, with eastern exposure and vines planted from 1949 onwards. Shallow, pebbly clay-limestone soils provide excellent drainage, while the lower slope has more clay and silt, creating a cooler, more compact terroir. The site is known for intense red-fruit aromas and pleasant minerality.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001442397

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 2023 vintage opened with a mild, dry winter before rainfall returned in March, April and May. Frost risk was managed by two-stage pruning, and warm weather in June led to rapid flowering and abundant fruit. Green harvesting reduced yields, while minor hail caused limited damage. August helped ripening, and harvest took place in a heatwave, producing healthy, aromatic grapes. This was Faiveley's second fully organic season, with certification expected in 2025.

Vinification

For this vintage, 25% whole clusters were included in the fermentation vessel. The wines are pumped over twice daily to extract colour, tannins and aromas. After a 15 to 19-day vatting period, the free-run wine is drawn off by gravity and the marc is pressed gently to obtain pure press wine. The wine is aged for 13 to 14 months in French oak barrels, with 20% new oak.

Tasting Notes

The nose is powerful and fruity, combining rich red and black fruit with a subtle hint of oak. The palate is dominated by crunchy red fruit, supported by velvety tannins and a lively, mineral freshness. Medium-bodied and expressive, it shows both generosity and precision. The finish is long, fruit-driven and harmonious, capturing the distinctive character of this Mercurey monopole.

Food Pairing

Pair with roast poultry, pork, duck, charcuterie, mushroom tart, beef bourguignon, grilled sausages, soft cheeses or casual French sharing plates.