Domaine Faiveley

Faiveley Mercurey Premier Cru Myglands 2023

Côte Chalonnaise, Burgundy, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.37

Residual Sugar (g/L): 0.75

Total Acidity(g/L): 3.6

Volatile Acidity(g/L): 0.42

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 Premier Cru Myglands 2023 comes from a 6.31-hectare monopole, the most north-easterly Premier Cru in Mercurey. The vines, planted in 1963, 1971, 1974, 1975 and 1982, are ideally exposed and grow on deep clay-limestone soils rich in iron and clay, with few pebbles. This site produces powerful, clean and well-balanced Mercurey, combining a slightly rustic edge with warmth, silkiness and depth.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001952391

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 began with mild, dry winter weather before rain returned in spring. Frost had little impact, and warm June weather led to rapid flowering and abundant fruit. Green harvesting reduced yields, while minor mid-July hail caused limited damage. August's varied temperatures supported ripening, and harvest took place during a heatwave. The grapes were healthy, ripe and aromatic, giving wines with generosity and balance.

Vinification

Daily punching down is used to extract colour, tannins and aromas from the grape skins. After a 19-day vatting period, alcoholic fermentation is complete. The free-run wine is drawn off by gravity, while the marc is pressed slowly and gently to obtain pure press wine. The wine is aged in French oak barrels, allowing tannins, fruit and oak to integrate while preserving the character of the Myglands monopole.

Tasting Notes

The nose is distinctive, with black and red fruit aromas intensified by woody and smoky notes. The palate is mouth-filling and generous, with beautiful fullness and velvety tannins. Medium to full-bodied, it combines Mercurey power with a silky, warm texture. The finish is harmonious, persistent and gently smoky, reflecting the nature of its Premier Cru terroir.

Food Pairing

Pair with roast pork, duck, beef bourguignon, lamb, grilled sausages, mushroom dishes, charcuterie, Comté or hearty Burgundy-inspired food.