

Faiveley Mercurey Rouge Vieilles Vignes 2023

Côte Chalonnaise, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.32

Residual Sugar (g/L): 0.9

Total Acidity(g/L): 3.85

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 Rouge Vieilles Vignes 2023 is a blend of 20 different plots in Mercurey, the largest wine-growing village in Burgundy. The estate's 27.25 hectares are planted mostly on clay-limestone soils, with vines dating from 1962, 1978 and 1981. These old vines, averaging around 30 years of age, give aromatic intensity and a faithful expression of Mercurey terroir. The wine is rooted in the Côte Chalonnaise, where Pinot Noir often combines fruit generosity with firm structure.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351004752394

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 conditions before rain returned in March, April and May. Frost risk was limited, while warm June weather encouraged rapid flowering and generous fruit. Green harvesting helped control yields, especially in the Côte de Nuits, while minor mid-July hail caused limited damage. August's varied conditions supported ripening, and harvest took place during a heatwave, yielding healthy, aromatic grapes.

Vinification

The grapes are harvested and sorted by hand. The wine is pumped over twice daily to extract colour, tannins and aromatics. After 15 to 19 days of vatting, free-run wine is drawn off by gravity and the marc is gently pressed. The wine ages for 12 months in French oak barrels, around 10% new, selected for fine grain and moderate toast.

Tasting Notes

The nose is intensely aromatic, with red fruit, raspberry and strawberry, supported by an elegant vanilla note. The palate is generous and immediately appealing, with juicy fruit, silky tannins and good aromatic depth. Medium-bodied and expressive, it combines accessibility with Mercurey structure. The finish is smooth, fruit-led and persistent, offering both freshness and fine complexity.

Food Pairing

Pair with roast chicken, duck, pork tenderloin, charcuterie, mushroom dishes, beef bourguignon, grilled vegetables, Comté or classic French bistro cooking.