



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13.5

pH: 3.26

Residual Sugar (g/L): 0.3

Total Acidity(g/L): 3.65

Volatile Acidity(g/L): 0.45

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000852494

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 marked by persistent rainfall and cool temperatures. After a brief cold spell in mid-January, spring was exceptionally wet, with frequent rain in April, May and June. Budburst began in early April and flowering in mid-June. July and August brought drier, sunnier conditions, allowing slow and even ripening. Veraison started around 15 August. Harvest took place in mild conditions, while a warm north wind from 16 to 19 September helped concentrate sugars.

Vinification

Domaine Faiveley selected a partner grower to provide musts of outstanding quality, which were then vinified in the Nuits-Saint-Georges winery. The wine was aged for 14 months in French oak barrels, less than one-third of which were new, with frequent stirring. This élevage adds texture, depth and discreet oak complexity while retaining the fruit clarity and freshness of Meursault. The result is a rounded, structured Chardonnay with precision and length.

Tasting Notes

Pale yellow in colour. The nose shows attractive white and yellow fruit aromas, supported by light woody notes. The palate opens round and full, reflecting Meursault's generous Chardonnay character, before vanilla and toasty notes emerge. Medium to full-bodied, it combines fruit richness, subtle oak and freshness. The finish is long and aromatic, with a fresh, lightly tangy edge that balances the wine's texture.

Food Pairing

Pair with roast chicken, scallops, turbot, lobster, seafood in cream sauce, mushroom risotto, Comté, veal or white fish with beurre blanc.