Domaine Faiveley

Faiveley Montagny Les Cent Pieces 2024

Côte Chalonnaise, Burgundy, France

Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.1

Residual Sugar (g/L): 0.3

Total Acidity(g/L): 3.75

Volatile Acidity(g/L): 0.23

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 Montagny Les Cents Pièces 2024 is produced from just under five hectares of Chardonnay vines in the climats of Le Reuilly and Les Joncs, in Montagny, the southernmost village of the Côte Chalonnaise. The east to south-east-facing slopes rise to around 400 metres, where altitude supports vibrant acidity and freshness. Marly, clayey and very stony soils, combined with several resurgent springs, create a distinctive terroir for fresh, mineral Montagny.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351006662493

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 vintage was shaped by persistent rainfall and cool conditions. After a brief cold spell in January, spring was exceptionally wet, with April, May and June among the wettest periods since 1959. Budburst began in early April and flowering took place by mid-June. Drier, sunnier weather in July and August encouraged slow, even ripening, with veraison around 15 August. Harvest took place in mild weather, aided by a warm north wind that concentrated sugars.

Vinification

The musts are extracted using a pneumatic press before settling. Alcoholic fermentation lasts for around four weeks, with 20% of the must fermented in French oak barrels, 10% of which are new oak. The wine is aged for 12 months in 20% French oak barrels, with regular stirring, while the remaining proportion is kept in vat. This balance gives the wine texture and discreet complexity while retaining the freshness and mineral tension of Montagny.

Tasting Notes

Clear pale yellow in colour. The nose is fresh and precise, combining floral and mineral notes. The palate is concentrated, well balanced and taut, with lively freshness and a clean mineral structure. Medium-bodied and focused, it shows good fruit clarity, freshness and elegant texture. The finish is persistent and aromatic, with floral, citrus and mineral notes carried by a fine line of acidity.

Food Pairing

Pair with shellfish, grilled sea bass, lemon sole, seafood risotto, vegetable tempura, goats' cheese, roast chicken or fresh herb-led starters.