Domaine Faiveley

Faiveley Nuits Saint Georges Les Montroziers 2023

Côte de Nuits, Burgundy, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.57

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 3

Volatile Acidity(g/L): 0.57

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 Nuits-Saint-Georges Les Montroziers 2023 comes from a 4.84-hectare parcel with eastern exposure. The vines, planted between 1928 and 2012, grow on clay-limestone soils. This village-level Nuits-Saint-Georges combines the structure and depth associated with the appellation with the accessible fruit and elegance of carefully managed Pinot Noir. The old-vine component contributes aromatic concentration and balance.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351006382391

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 spring rainfall returned. Frost impact was limited, and warm June conditions led to rapid flowering and abundant fruit. Green harvesting reduced yields, while minor July hail caused little damage. August helped ripening, and harvest took place in heatwave conditions. The grapes were healthy, aromatic and ripe, producing wines with fruit generosity and freshness.

Vinification

For this vintage, 25% whole clusters were included in the fermentation vessel. The wine is punched down daily to extract colour, tannins and aromas. After a 19-day vatting period, alcoholic fermentation is complete. Free-run wine is drawn off by gravity, while the marc is pressed gently to obtain pure press wine. The wine is aged for 14 months in French oak barrels, with 20–30% new oak.

Tasting Notes

Intense garnet red in colour. The nose shows fruit, oak and spice. The palate opens with a smooth, rich attack, followed by velvety tannins and good balance. Medium to full-bodied, it combines Nuits-Saint-Georges structure with a delicate and seductive style. The finish is long, elegant and lightly spiced, with freshness supporting the ripe fruit.

Food Pairing

Pair with roast chicken, duck, pork, lamb, mushroom dishes, beef stew, charcuterie, soft cheeses or classic French bistro dishes.