



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.42

Residual Sugar (g/L): 0.9

Total Acidity(g/L): 3.35

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 Premier Cru Les Damodes 2022 comes from a 0.81-hectare parcel on the border of Vosne-Romanée. The vines, planted in 1950, 1983 and 1989, are grown at altitude on shallow, hard, compact sandy-clay soils that can be drought-prone. Positioned above Les Boudots and adjacent to Vosne Malconsorts, Les Damodes produces a mineral, refined Pinot Noir with delicate tannins and an elegant expression of Nuits-Saint-Georges.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000942294

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 2022 vintage began with a relatively mild winter and average rainfall. April frost caused limited damage, while flowering began in May and rapid spring growth followed. May was very warm and dry, but June rainfall replenished water reserves and helped the vines manage summer heat. Harvest took place in sunny conditions, with ripe, fragrant and healthy grapes.

Vinification

Daily punching down extracts colour, tannins and aromatics during fermentation. After 19 days of vatting, the free-run wine is run off by gravity and the marc is pressed gently. The wine is aged for 16 months in French oak barrels, with 40–50% new oak and 50–60% once-used barrels.

Tasting Notes

Deep ruby red in colour. The nose is expressive, with black fruit, spice and subtle toasted notes. The palate opens with elegance and refinement, showing floral detail and a touch of mocha. Medium to full-bodied, it is silky, fresh and mineral, with delicate tannins and good structure. The finish is long, fine and persistent.

Food Pairing

Pair with duck, veal, lamb, mushroom risotto, pigeon, truffle pasta, roast chicken, Comté or refined Nuits-Saint-Georges food pairings.