



## Technical Information

**Style:** Still, Red

**Varietal(s):** 100% Pinot Noir

**ABV (%):** 13

**pH:** 3.7

**Residual Sugar (g/L):** 0.4

**Total Acidity(g/L):** 3.15

**Volatile Acidity(g/L):** 0.63

## 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 Saint-Georges 2024 comes from a 0.23-hectare parcel south of Nuits-Saint-Georges. The climat is one of the oldest and most highly regarded in Burgundy, with origins dating back to around the year 1000. Domaine Faiveley is the smallest owner in the appellation. The vines, planted in 1933 and 1974, have an eastern exposure and grow on deep brown limestone soils with pebbles, giving structure, depth and distinctive Premier Cru character.

## Packaging Information

**Unit Size:** 75CL

**Bottle Barcode:** 3351004642497

**Bottle Weight (g):** 1420

**Bottle Dimension (mm):** H296, Dia82.2

**Type of Closure:** Natural Cork

**Case Size:** 6X75CL

**Case Weight (g):** 980

**Case Dimension (mm):** L328 x W280 x H120

## Vintage Notes

The 2024 season was defined by abundant rainfall and cool temperatures. Spring was exceptionally wet, followed by drier, sunnier conditions in July and August that encouraged slow, even ripening. Veraison began around mid-August, and harvest took place in mild conditions. A warm north wind in mid-September helped concentrate sugars. The long, balanced growing cycle produced wines with freshness, structure and aromatic precision.

## Vinification

The grapes are vinified with daily punching down to extract colour, tannins and aromas. After a 19-day vatting period, alcoholic fermentation is complete. The free-run wine is drawn off by gravity, while the marc is pressed slowly and gently to obtain high-quality press wine. 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 powerful, showing ripe fruit and warm spice. The palate opens with a smooth, clean attack, developing into a well-balanced profile with rich, smooth tannins. Full-bodied and structured, it combines the depth of Nuits-Saint-Georges with notable elegance. The finish is long, harmonious and refined, reflecting the stature of this Premier Cru site.

## Food Pairing

Pair with roast beef, lamb, venison, duck, game pie, mushroom ragù, truffle dishes, aged cheeses or classic Burgundian cuisine.