



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14

pH: 3.63

Residual Sugar (g/L): 0.9

Total Acidity(g/L): 3.15

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 Porets Saint-Georges 2022 comes from a 1.69-hectare parcel south of the village. The vines, planted in 1945, 1954, 2005, 2011 and 2018, grow on deep, stony, brown limestone soils with eastern exposure. This climat has similarities with Les Saint-Georges, though with a slightly more rustic character, producing powerful, structured and tannic Pinot Noir typical of Nuits-Saint-Georges.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001012293

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 mild winter and limited frost impact in April. Flowering began in May, followed by fast spring growth, supported by warmth and rainfall. May was very warm and dry, while June rain provided valuable water reserves for the hot summer. Harvest took place in sunny conditions, with grapes showing excellent ripeness, strong aromatic intensity and very good health.

Vinification

The wine is made with daily punching down 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 slowly and gently to obtain pure press wine. The wine is aged in French oak barrels, supporting the structured, powerful and age-worthy character of this Nuits-Saint-Georges Premier Cru.

Tasting Notes

Black fruit aromas emerge on the nose, combined with subtle wood and smoke. The palate opens with a fleshy, generous attack, then builds in power and structure. Full-bodied and firmly built, it shows depth, tannic definition and excellent balance. The finish is long, structured and persistent, with strong ageing potential and classic Nuits-Saint-Georges character.

Food Pairing

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