



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14

pH: 3.65

Residual Sugar (g/L): 1.8

Total Acidity(g/L): 2.95

Volatile Acidity(g/L): 0.59

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 2023 comes from a 1.69-hectare Premier Cru parcel south of Nuits-Saint-Georges. The vines, planted in 1945, 1954, 2005 and 2011, have eastern exposure and grow on deep brown limestone and gravel soils.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001012392

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 a mild, dry winter, followed by heavy spring rainfall. Frost impact was limited, and warm June weather led to rapid flowering and abundant fruit. Green harvesting reduced yields in the Côte de Nuits, while minor July hail caused little damage. August's varied temperatures supported ripening, and harvest took place in heatwave conditions. Fruit was healthy, aromatic and ripe.

Vinification

Daily punching down extracts colour, tannins and aromas from the grape skins. After a 19-day vatting period, alcoholic fermentation is complete. Free-run wine is drawn off by gravity, and the marc is pressed gently to obtain pure press wine. The wine is matured in French oak barrels, allowing the wine's structure, fruit and tannins to integrate while preserving its Premier Cru identity.

Tasting Notes

The nose shows black fruit, subtle wood and smoke. The palate is fleshy and generous at first, then develops in power and structure. Full-bodied and well balanced, it combines ripe fruit with firm tannins and savoury depth. The finish is long, structured and persistent, with the ageing potential expected of Les Porets Saint-Georges.

Food Pairing

Pair with beef bourguignon, roast lamb, venison, duck, game, mushroom dishes, truffle pasta, aged cheeses or classic Côte de Nuits cuisine.