

Domaine Faiveley

Faiveley Pommard Premier Cru Les Rugiens 2023

Côte de Beaune, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.65

Residual Sugar (g/L): 1.7

Total Acidity(g/L): 3.15

Volatile Acidity(g/L): 0.64

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 Pommard Premier Cru Les Rugiens 2023 comes from a 0.50-hectare parcel planted in 1953, with east and south-east exposure. The vineyard grows on scree and iron-rich marl soils, which contribute structure, depth and the firm, mineral character associated with top Pommard Premier Cru.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001382396

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 conditions, followed by wetter weather in spring. Frost caused limited damage, and warm June weather brought rapid flowering and abundant fruit. Green harvesting helped control yields, while minor mid-July hail had limited impact. August's variable temperatures aided ripening, and harvest took place during a heatwave. The grapes were healthy, ripe and aromatic.

Vinification

Daily punching down is used to extract colour, tannins and aromas from the Pinot Noir skins. After a 19-day vatting period, the 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 for 14 months in French oak barrels, one third of which are new, supporting structure and integration.

Tasting Notes

Deep ruby red in colour. The nose and palate are closely aligned, showing black fruit, oak and spice. The palate opens with a powerful attack, underpinned by direct, velvety tannins. Full-bodied and structured, it offers depth, concentration and aromatic persistence. The finish is long, firm and refined, with the ageing potential expected of Pommard Premier Cru Les Rugiens.

Food Pairing

Pair with beef, venison, lamb, game, duck, mushroom sauces, truffle dishes, hard cheeses or rich, slow-cooked meat dishes.