



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.37

Residual Sugar (g/L): 0.6

Total Acidity(g/L): 3.5

Volatile Acidity(g/L): 0.43

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

Fruits are from a 1.05-hectare parcel lying above Les Folatières, facing south-east. The site has light, stony and filtering soils and is often described as “the Meursault of Puligny” for the fullness and depth it can bring to Chardonnay. Planted in 1963, 1973, 1983 and 2018, this early-ripening Premier Cru produces Puligny-Montrachet with character, structure, mineral tension and strong aromatic persistence.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351001972399

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 was mild and dry in winter, followed by rain in March and heavy downpours in April and May. Frost episodes had little impact due to dry conditions, and budburst was slightly delayed. Warm weather in early June brought rapid flowering and generous yields, with green harvesting used to manage balance. Minor hail in July caused limited damage. August's varied temperatures aided ripening, and harvest took place during a heatwave with healthy, aromatic fruit.

Vinification

Domaine Faiveley oversees all vineyard work for this parcel, giving full control over grape quality. The hand-picked fruit is transported carefully to Nuits-Saint-Georges. The wine is matured in oak barrels for 17 to 18 months in 19th-century vaulted cellars, where stable natural temperature and humidity support élevage. The proportion of new oak is around one-third of the cuvée, with barrels selected for fine grain and light toast to preserve Puligny-Montrachet's mineral precision.

Tasting Notes

The nose is immediately expressive, combining citrus and exotic fruit with light toasty notes. The palate is smooth and mineral, striking a precise balance between richness and tension. Medium to full-bodied, it shows depth, freshness and structure, with a polished texture and clear Premier Cru definition. The finish is long and harmonious, with impressive aromatic persistence and a mineral line that carries the wine elegantly.

Food Pairing

Pair with scallops, lobster, turbot, roast chicken, asparagus risotto, Comté, seafood in light cream sauce or refined white meat dishes.