

Domaine Faiveley

Faiveley Volnay Premier Cru Fremiets 2023

Côte de Beaune, Burgundy, France



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.75

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 2.8

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 Volnay Premier Cru Frémiets 2023 comes from a 0.74-hectare parcel with east and south-east exposure. The vines, planted in 1950 and 2014, grow on clay-limestone soils. Volnay is renowned for producing elegant red wines, and Frémiets reflects this identity through refined fruit, silkiness and aromatic lift. The site combines Premier Cru structure with the finesse and charm associated with Volnay Pinot Noir.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351002932392

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 rain in March, April and May. Frost caused limited damage, while warm June weather brought rapid flowering and abundant fruit. Green harvesting reduced yields, and minor July hail had limited impact. August's varied temperatures supported ripening, before harvest took place during a heatwave. The fruit was healthy, ripe and aromatic.

Vinification

Daily punching down extracts colour, tannins and aromas from the grape skins. After a 19-day vatting period, alcoholic fermentation is complete. The free-run wine is drawn off by gravity, and the marc is pressed slowly and gently. The wine is aged for 14 months in French oak barrels, one third of which are new, adding texture and subtle oak complexity while preserving Volnay elegance.

Tasting Notes

The nose shows small red and black fruits, complemented by spice and a touch of oak. The palate is rich and silky, with smooth tannins and a refined texture. Medium-bodied and elegant, it balances fruit, freshness and gentle structure. The finish is long, polished and harmonious, capturing the pleasure and finesse of Volnay Premier Cru.

Food Pairing

Pair with duck, roast chicken, veal, pork tenderloin, game birds, mushroom dishes, soft cheeses or elegant French bistro cuisine.