



DOMAINE FAIVELEY

PRODUCING FINE WINES THAT RESPECT THEIR TERROIRS



SUSTAINABLE VITICULTURE



Certified since February 2015



- 75% organic input
- organic crop testing in Nuits-Saint-Georges

RESPECTING THE TERROIRS AND THE ENVIRONMENT

ploughing

extraction of mineral resources from the soil and conservation of the soils's microbial life

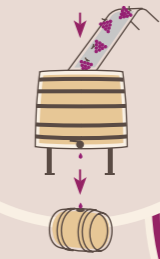


Our teams are Certified by the Institut National de l'Origine et de la Qualité

PLOTS ARE INDIVIDUALIZED

1 plot = 1 vine-grower quality and accuracy of work and in depth knowledge of each "climat"

SUSTAINABLE VINIFICATION AND AGEING



GRAPES HANDLED WITH CARE

- manual harvesting
- + manual sorting
- + gravity system

Exceptional expression of the terroir

NATURAL VINIFICATION

Indigenous yeasts or selected yeasts

Authenticity and unique character of each wine

TRADITIONAL AGEING

19th c. vaulted cellars



High quality ageing

PRESERVING THE HISTORICAL HERITAGE OF THE BURGUNDY WINE REGION

- regional materials
- local artisans
- renovation, maintenance walls and cabottes



MAINTAINING BIODIVERSITY

Preserving and taking care of the natural environment



The "large centennial oak tree" — Mercurey Les Mauvaremes

NATURAL FERTILIZERS



staples

SUSTAINABLE PRACTICES AND TRACEABILITY LAVILOG

weather forecasting tools + mathematical models

disease anticipation and preventative treatments



recycling

water for bottle rinsing is used in the vineyards

over 200 m³ saved per year

4 viticultural warehouses close to our vineyards

SUSTAINABLE TECHNICAL ROUTES

less back and forth from tractors → Reduction in CO2 emissions

72 ha of vines

in close proximity to our vat house

CONSERVING NATURAL CARBON SINKS

The "Montrots" woods

7 ha of forest

our Côte Chalonnaise domaine has a positive carbon balance



HVE* Certification in progress

Management of natural resources

Sustainable fertilization practices
Biodiversity

*HVE: High Environmental Value certification