

# DOMAINE NICOLAS FAURE

## Aloxe-Corton

### 2022

01

**Provenance:**

Aloxe-Corton, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Pan seared Veal cutlet,  
charcuterie, or family roast.

04

**Serving:**

Temperature: 16°C



**Vineyard Cultivation:**

Domaine Nicolas Faure is a micro-domaine crafting wines of impressive elegance. Each of Nicolas' tiny vineyards receives Grand Cru care and the very high quality wines are obtained through countless hours spent in the vineyards. He further ensures the quality through mini interventions and traditional practices executed with precision. The Aloxe-Corton parcel is planted with vines of 60 years on average.



**Vinification:**

In a wooden tank for alcoholic fermentation. After 21 days the juice is pumped into French oak barrels without adding further oak. The remaining berries and stems are pressed in a traditional vertical press to gently extract the ripe tannins and some extra fruit. The wine undergoes malolactic fermentation and matures in oak barrels for 16 months before bottling without filtration.



**Tasting Notes:**

From Valozières and Caillettes. Dense almost black colour. Dark fruit and black olives. Almost a touch of garrigue before reverting to plum at the finish. Spicy at the back as well from the whole bunch. More flesh here, very exciting. The fruit becomes redder and purer with aeration. Drink from 2027-2034. 90-93 pts, Jasper Morris, Inside Burgundy.



**Soil Type:**

Clay-limestone, fine sandy soils



**Method:**

Organic

