

DOMAINE NICOLAS FAURE

Bourgogne Aligoté

2022

01

Provenance:
Burgundy

02

Grape Variety:
100% Aligoté

03

Pairing:
Crayfish, caviar or roasted Bress chicken

04

Serving:
Temperature: 11°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 grapes are from vines planted on average 80 years.



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 12 months before bottling without filtration.



Tasting Notes:

The Aligoté was planted in 1914. They are still delivering, with 65 hl/ha in 2022. What's not to like when the result is this good. Deeper in colour, with a strikingly elegant bouquet, but that is nothing to the palate which has an exquisitely perfectly ripe fruit, caresses the mouth, finishing on refined acidity. This dances and is so persistent. Brilliant aftertaste Drink from 2024-2030. 92pts, Jasper Morris, Inside Burgundy.



Soil Type:

Iron rich clay



Method:

Organic

