

DOMAINE NICOLAS FAURE

Bourgogne Pinot Noir

2022

01

Provenance:
Burgundy

02

Grape Variety:
100% Pinot Noir

03

Pairing:
Roast pork with oven baked
vegetables, or coq au vin.

04

Serving:
Temperature: 16°C



Grassl
Cru Glass



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 planting of these pinot noir grapes are from 1985.



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:

Located below Premeaux. Mid crimson, somewhat sombre in colour, while the bouquet is very strawberry, of the crushed variety. Light on its feet. Salinity and acidity, no more than medium bodied but beautifully perfumed and persistent. Higher pH gives it this style, including the colour. Drink from 2025-2027. Jasper Morris, Inside Burgundy.



Soil Type:

Clay with Alluvial stones



Method:

Organic

