

DOMAINE NICOLAS FAURE

Hautes-Côtes-de-Beaune Blanc

2022

01

Provenance:

Hautes-Côtes-de-Beaune,
Burgundy

02

Grape Variety:

80% Chardonnay
20% Pinot Blanc

03

Pairing:

Pan seared Gambas with
Saffron, Barramundi with
seasonal vegetables.

04

Serving:

Temperature: 11°C



Grassl
Liberté 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 grapes are from vines planted in 2015.



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:

Nicolas decided to bottle this wine without a completed malolactic, but he is confident that it has done all that it is going to do. More of a yellow fruited wine with some apple, really energetic with plenty of flesh then a firm acidity behind. The middle has really filled out, a few breadsticks to finish. More salinity. Very long finish. Exceptional! Drink from 2024-2027. 90 pts, Jasper Morris, Inside Burgundy.



Soil Type:

Iron rich clay



Method:

Organic

