

DOMAINE NICOLAS FAURE Hautes-Côtes-de-Beaune Chardonnay 2022

01

Provenance: Hautes-Côtes-de-Beaune, Burgundy



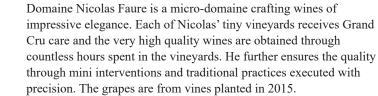
02

03

Pairing: Pan seared Gambas with Saffron, Barramundi with seasonal vegetables.

04

Temperature: 11°C



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:

2022 is the first year that the chardonnay has been made apart. Fine pale lemon. Fresh vigorous appley, a lean and clean white fruit. Very pure with good tension, and persistent. Nothing beyond its appellation but a beautiful example. Drink from 2024-2027. 89 pts, Jasper Morris, Inside Burgundy.



Soil Type: Iron rich clay



Method: Organic

Grassl Liberté Glass



Trade Portal www.closcachet.com.au Instagram: @closcachet



Bourgogne Hautes Côtes de Beaune

2021

Domaine Nicolas Faure

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Vineyard Cultivation:

Serving: