

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

#### 01

**Provenance:** Hautes-Côtes-de-Beaune, Burgundy



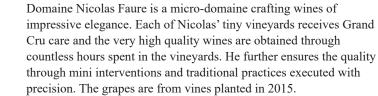
02

# 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.

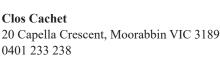


Soil Type: Iron rich clay



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: