



**CLOS CACHET**  
the finest French wines

# DOMAINE NICOLAS FAURE

## Nuits-St-George

### 2022

01

**Provenance:**

Nuits-St-George, Burgundy

02

**Grape Variety:**

100% Pinot Noir

03

**Pairing:**

Charcuterie, beef burgundy, coq  
aux vin or cow's milk cheese

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. One barrel has been made, half from the usual plot in Aux Herbues and half from a new plantation of Coteaux des Bois planted on individual stakes in 2017.



**Vinification:**

Wooden tank for alcoholic fermentation. After 21 days the juice is pumped into French oak barrels. 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 16 months before bottling without filtration.



**Tasting Notes:**

Bright and fresh mid red raspberry as well as the spice. Quite sensual overall. Super fresh with good acidity, more raspberry. Very interesting potential. Drink from 2027-2034. 91-93 pts, Jasper Morris, Inside Burgundy.



**Soil Type:**

Clay and Limestone



**Method:**

Organic

**Clos Cachet**

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**Trade Portal**

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