



CLOS CACHET
the finest French wines

DOMAINE NICOLAS FAURE

Nuits-St-George 'Les Herbues'

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. The "Les Herbues" vineyard is located in the North of the Village of Nuits-St-Georges right on the border of Vosne-Romanée, with vines planted mostly in 1964.



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:

Notably deeper and more youthful in colour. Plenty of energy on the nose. Clearly an interesting mix of fully ripe and crunchy fruit. There is plenty of character and the whole bunch comes out at the finish. A racy yet dark fruit. Very persistent again. Drink from 2026-2030. 91-93 pts, Jasper Morris, Inside Burgundy.



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

