



CLOS CACHET
the finest French wines

DOMAINE NICOLAS FAURE

VDF Riesling

2022

01

Provenance:

Hautes-Côtes-de-Beaune,
Burgundy

02

Grape Variety:

100% Riesling

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 2016.



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:

Fresh pale yellow, fresh but definitely ripe pears and some honeysuckle. Powerful flesh on the palate, more of the pears, less well integrated acidity compared to the Aligoté, and perhaps some tannins. A little salinity. Plenty of weight, less well balanced than the Aligoté. This is the first vintage because the 2020 did not work without sulphur and the 2021 was frosted. Drink from 2025-2027. Jasper Morris, Inside Burgundy.



Soil Type:

Iron rich clay



Method:

Organic

