



François Feuillet, Morey-Saint-Denis (Burgundy)

Bourgogne Rouge AC

Vintage	2022
Winemaker	François Feuillet
Region	Burgundy
Alcohol	13% vol.
Grapes	100% Pinot Noir

Winemaking

After pressing, the wines are clarified for two weeks and aged in barrels. The aging process occurs with 30% in new barrels and 70% in barrels that are 1 to 5 years old. After 13 months of aging, the wines are transferred to tanks, rested for 3 months, and bottled without filtration or fining.

Our tasting note

The color varies depending on age, ranging from purplish red in youth to dark ruby red with increasing maturity. On the palate, aromas of small red and black fruits (strawberry, cherry, currant, and blueberry) develop into animal notes, followed by cooked plums, pepper, and underbrush. The wine impresses with its liveliness and structure, with finely integrated tannins.

François Feuillet

The François Feuillet estate in Chevannes is the result of the collaboration between two different generations, united by a shared passion for wine: François Feuillet, a prominent French businessman, and David Duband, a young oenologist. François Feuillet fell in love with Burgundy and began purchasing vineyards in the 1990s, focusing on small parcels in the villages of Vosne-Romanée and Nuits-Saint-Georges. In the 1990s, François Feuillet also met oenologist David Duband, who had just completed his studies in oenology in Beaune. The two began a partnership that continues to this day. In 1998, Domaine François Feuillet produced its first Grand Cru Echézeaux, and since then, it has acquired some of the best Grand Cru and Premier Cru vineyards in the region. Today, the estate also includes vineyards in the villages of Gevrey-Chambertin, Chambolle-Musigny, and Morey-Saint-Denis. In winemaking, oenologist David Duband prefers a non-interventionist approach to produce typical, harmonious, and balanced wines that reflect the unique characteristics of each parcel.



Suitable with

