



François Feuillet, Morey-Saint-Denis (Burgundy)

Nuits-Saint-Georges 1er Cru «Aux Thorey» AC

Vintage	2017
Winemaker	François Feuillet
Region	Burgundy
Alcohol	13% vol.
Grapes	100% Pinot Noir

Winemaking

The 60-year-old vines are oriented southeast and grow on soils rich in limestone and flint in the Aux Thorey vineyard. After pressing, the wine is clarified for two weeks and aged in barrels. The aging process takes place with 40% in new barrels and 60% 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

Bright, intense ruby red. A spicy, deep bouquet of tomatoes, nuts, dried meat, smoked sausage, juniper berries, caraway, and lingering black garlic. Rich, creamy, and meaty in flavor, with a velvety and flavorful texture that leaves a pleasant impression.

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

