



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Domaine Grand Nicolet, Le pourquoi pas, AOC Côtes du Rhône, Rouge, 2022

AOC Côtes du Rhône, Vallée du Rhône, France

A family property, Domaine Grand Nicolet saw its first vines planted in 1875. Today, the property covers about 31 hectares of vines, including some old vines in Sablet (planted on sandy and limestone soils) and Rasteau (with clay and blue marl soils) enabeling for more full-bodied and powerful wines. The average age of the vine is 45 years, with some Grenache of more than 90 years old.



PRESENTATION

Just up the road from Gigondas, you'll find the sun-drenched South-facing hills of Rasteau and the generations-old family farm of Grand Nicolet. Here old-vine Grenache takes on a darker, sultrier demeanor, with notes of pepper and licorice. Yet like in other particularly sun-rich areas in the Rhône Valley (think Cornas), it is only the savviest growers who can capture Rasteau's heady concentration and suave complexity at once. All this and more is why the BLS team considers Grand Nicolet to be one of the hidden gems of our portfolio!

TERROIR

Sandy soil - limestone

IN THE VINEYARD

Age of vines: Grenache 40 - Syrah 20 - Cinsault 30 years old.
Working the soil - Minimal use of treatment products. Favoring leaf surface.

WINEMAKING

Hand-picked. 100% de-stemming. Reassembly and délestages. Temperature control. 10-day vatting.

AGEING

Aged in vats for 3 months.

VARIETALS

Grenache noir 60%, Syrah 30%, Carignan 10%

14,5 % VOL.

GM: No.

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

The nose is tantalizingly fragrant, and there is a pronounced life, vibrancy and energy to the fruit. Although similar in the fruit profile to the domaine's regular Côtes du Rhône, showcasing the same depth of delicious Southern Rhône' black berry fruits, there are a few more forward notes of sweet raspberries and morello cherries here too. On the back cassis, and some gentle spicy notes come through as well as a delightful twang of white pepper.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



FOOD PAIRINGS

Grilled meats, beef bourguignon, cheese.



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