



# Southern Rhône

BRUNOLAFON  
wine selection

## Southern Rhône, Domaine Grand Nicolet, Terre des Bertrand, AOP Rasteau, Rouge

AOP Rasteau, 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) enabling 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

The vineyard covers 31 hectares: 3.5 hectares in Sablet and 27.5 hectares in Rasteau. The Sablet terroir is a sandy-limestone soil that produces fruity, full-bodied wines. The Rasteau terroir is a clay-limestone soil, composed of red and yellow clays with veins of blue marl, which produces complex, powerful wines that age well. All the grape varieties grown here are red: Grenache, Syrah, Carignan, Mourvèdre and Cinsault. The vines grow on south-east-facing slopes. The average age of the vines is 45 years, with some Grenache over 80 years old.

### TERROIR

Clay-limestone: red clay and rolled pebbles at an altitude of 300 metres

### IN THE VINEYARD

Working the soil - Minimal use of treatment products. Favoring leaf surface.

### WINEMAKING

Hand-picked, sorted by plot. 100% de-stemming. Vinification with previously blended grape varieties. Vatting time 25 days with delestage at around 25°.

### AGEING

Aged in concrete for 8 months.

### VARIETALS

Grenache noir 60%, Carignan 20%, Syrah 20%

### 14 % VOL.

Contains 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, 5 to 10 years

### TASTING

Whiffs of violet and dried herb lend elegance to pristine blackberry and cherry in this silky, mouthfilling wine. A dominant proportion of Grenache lends plummy but Carignan and Syrah convey darker earth and bramble tones that linger on the finish.

### FOOD PAIRINGS

Syrah & Grenache is a quintessential red blend calling for red fleshed foods – from beef and lamb to tuna, goose and game, or else fattier cuts of pork. It is amazing with barbecue as a lot of people pick up cedar and wood smoke aromas in the wine that flatter any steak you toss on the barbecue.

