



Southern Rhône

BRUNOLAFON
wine selection

Southern Rhône, Domaine Grand Nicolet, Les Esqueyrans, AOC Rasteau, Rouge

AOC 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

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.

TERROIR

South-east-facing hills - Red and yellow clays with veins of blue marl.

IN THE VINEYARD

Age of vines: Grenache 80 years - Syrah 50 years, 23 hectolitres per hectare. Working the soil - Minimal use of treatment products. Favoring leaf surface.

WINEMAKING

Hand-picked. 80% destemming. Remontage, délestage and pigeage. Temperature control. 30-day vatting period.

AGEING

All the Syrahs are aged in one-wine barrels for 1 year. The Grenaches are aged in concrete vats for 1 year. Blending of the two then aged for 3 months in concrete vats.

VARIETALS

Grenache noir 50%, Syrah 50%

SERVING

T° of service: 16°C / 61°F.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Made from equal parts Grenache and Syrah, this fleshy, full-bodied wine offers dense concentrations of black-cherry-preserve flavor nuanced by earth, forest floor and spice. Vibrant on the midpalate, it finishes firmly with bold but finely edged tannins.



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.

REVIEWS AND AWARDS



2016: 93/100
Wine Advocate

JEB DUNNUCK

2016: 92-94/100
Jeb Dunnuck

