







AOC Côtes du Rhône, Vallée du Rhône, France

The 20-hectare family estate is located in Provence, in the southern Côtes du Rhône. It was developed in the 60s by Jean NICOLAS, who introduced his first bottles with the "1978" vintage. In the 80s, the vineyard's surface area increased from 13 to 20 hectares, with three of his sons setting up a G.A.E.C. (Groupement Agricole d'Exploitation en Commun).

PRESENTATION

The Domaine is located in northern Vaucluse, close to Roman towns (Orange, Vaison la Romaine.)

LOCATION

Situated in the hills of the Massif d'Uchaux, the property benefits from a Mediterranean climate: Mistral (strong wind from the Rhône Valley) and plenty of sunshine.

TERROIR

Clay, sand and gravel soils.

The work carried out is in harmony with the desire for a reasoned and dynamic culture: trellising, weeding, etc. This method of working produces a wine that is appreciated on all occasions.

WINEMAKING

Traditional method: stainless steel vat.

No oak aging, aged in vat for 10 months.

VARIETALS

Grenache noir 40%, Syrah 20%, Cinsault 15%, Marselan 10%, Mourvèdre 10%, Carignan 5%

13 % VOL.

GM: NO

Contains sulphites. Does not contain egg or egg products.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

Aroma of red fruits (strawberry, raspberry, blackcurrant), very fruity, greedy and crunchy. Silky, velvety tannins.

FOOD PAIRINGS

Aperitif, grilled meats, cheeses, poultry with cream and mushrooms.



