



Southern Rhône, Domaine Grand Nicolet, Côtesdu-Rhône, AOC Côtes du Rhône, Rouge

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 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!

South-east-facing vines. Clay-limestone soils: yellow clay and sandy soil.

IN THE VINEYARD

Age of vines: Grenache 40 - Syrah 20 - Carignan 60 years old. Working the soil - Minimal use of treatment products. Favoring leaf surface.

WINEMAKING

Hand-picked, 100% de-stemming, Reassembly and délestages, Temperature control, 20-days vatting.

Separate aging of drops and presses in concrete tanks.

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

14,5 % VOL.

GM: No.

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, 3 to 5 years

TASTING

"This juicy, medium to full-bodied, straight-up delicious beauty is loaded with character, offering ripe, black and blue fruits, notes of peppery garrigue, medium to full body, and a great finish. Côtes- du-Rhône doesn't get much better, and it's ideal for enjoying over the coming 3-5 years." Jeb Dunnuck.





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FOOD PAIRINGS

Grilled meats, beef bourguignon, cheese.

