



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Domaine Grand Nicolet, Tuilé, AOP Rasteau, VDN 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.

TERROIR

Hills facing south-east.

Soil: Red and yellow clay with veins of blue marl marl

IN THE VINEYARD

Working the soil - Minimal use of treatment products. Favouring leaf surface area. Grenache 80 years old

WINEMAKING

Hand-picked in 15 kg crates. 100% de-stemming.

De-stemming and punching down. Temperature control. Vatting

for 21 days. When the balance between alcohol and acidity is reached acidity, i.e. around 90g of sugars/litre, 10% wine alcohol is added at of wine alcohol at 96° is added to stop fermentation.

This is the principle of "mutage".

AGEING

Aged in oxidative mode (half in barrels and half in vats) for 12 years, giving it its Vin Doux Naturel designation of Vin Doux Naturel "Tuilé".

VARIETAL

Grenache noir 100%

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

T° of service: 12°C / 54°F.

AGEING POTENTIAL

Enjoy all year long, Over 15 years

TASTING

Dried fruits, honey and hazelnut are followed by a symphony of dried fruits enhanced by a lifting acidity which gives it freshness and a seamless line.

FOOD PAIRINGS

Aperitif, chocolate dessert, blue-veined cheese.

