



Southern Rhône

BRUNOLAFON
wine selection

Domaine Grand Nicolet, Vieilles Vignes, 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. All this and more is why the BLS team considers Grand Nicolet to be one of the hidden gems of our portfolio!

TERROIR

South-east-facing hills - Yellow clays with veins of blue marne.

IN THE VINEYARD

Age of vines: Grenache 50 years - Syrah 30 years - Mourvèdre 20 years.
Working the soil - Minimal use of treatment products. Favoring leaf surface.

WINEMAKING

Hand-harvested. 80% de-stemming. Remontage, délestage and pigeage. Temperature control. Vatting period of 25 to 30 days depending on the wine.

AGEING

Separate aging of drops and in concrete vats. Some of the Syrahs are aged in barrels for 12 months.

VARIETALS

Grenache noir 70%, Syrah 20%, Mourvèdre 10%

14.5 % 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

Ripe, slightly ruddy tones of preserved plum and blackberry jam are accented by balsamic and thyme in this rich, rounded wine. A Grenache-dominant blend, it's approachably plump but freshly balanced and framed by fine, firm tannins. It's a satisfying, succulent wine.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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

JEB DUNNUCK 2019: 91-93/100
Jeb Dunnuck

