



Southern Rhône

BRUNOLAFON
wine selection



Southern Rhône, Domaine Grand Nicolet, Ambré, 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

Clay-limestone: red clay and rolled pebbles at an altitude of 300 metres

IN THE VINEYARD

Grenache 80 years old

Working the soil - Minimal use of treatment products. Favoring leaf surface area

WINEMAKING

Hand-harvested in 15 kg crates. Whole grapes.

Pressing. Low-temperature fermentation for 25 days. When the balance between alcohol and acidity is reached between alcohol and acidity, i.e. around 90g sugar/liter, we add 10% wine alcohol at 96° is added to stop fermentation, principle of "mutage".

AGEING

Aged in concrete vats and barrels (20%) for 3 years, hence the name "ambré".

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: 16°C / 54°F.

AGEING POTENTIAL

Enjoy all year long, Over 15 years

TASTING

Sweet wine, with aromas of raisins, honey and flowers.

FOOD PAIRINGS

aperitif, chocolate dessert, blue-veined cheese.

