

# 2014 DOMAINE DE NIZAS

## LE CLOS

DOMAINE DE  
NIZAS



**WINEMAKER:** Nathalie Arnaud-Bernard  
**REGION:** Languedoc, France  
**VARIETALS:** Syrah (60%), Mourvedre (35%), Grenache (5%)  
**MATURATION:** 12 to 18 months in French oak (25% new) and stainless steel  
**ANALYSIS:** 14.0 % alc/vol | pH: 3.55

**VINEYARD:** Surrounded by Garrigue (the local countryside's abundant wild herbs) the vineyard is a unique mosaic of three deep, well-draining soil types. River pebbles (Villafranchian) impart freshness and fine tannins while limestone creates powerful wines with red fruit aromas. Basalt soils are also present and result in wines with complex aromas and elegant structure. Ever mindful of the importance of having a long-term view, Domaine de Nizas' vineyard has been certified sustainable since 2007.

**WINEMAKING:** The grapes were picked and immediately transported to the winery where they were gently de-stemmed. Fermentation took place in open top stainless steel tanks. Total maceration lasted over three weeks. The must was pressed and some wine was transferred to new and seasoned French oak, while some remained in stainless steel for 12 to 18 months of maturation before being bottled.

**TASTING NOTES:** The Domaine de Nizas 2014 Le Clos has aromas of blackberries, Mediterranean herbs and spices. This is an elegant wine with soft tannins and notes of spice and cherry on the palate, followed by a long finish. Its richness and complexity pair well with spicy and savory dishes.

**CRITICAL ACCLAIM:** Not yet rated

**ABOUT DOMAINE DE NIZAS:** Located near the medieval village of Pézenas in the heart of the Languedoc region, Domaine de Nizas was created in 1998, by John Goelet, an American descendant of a family of Bordeaux wine merchants. He then gave Bernard Portet, of Clos du Val fame, the mission of selecting the most promising terroirs around Pézenas (and the world) to establish the Estate. Portet acquired individual plots that represented three different soil types ultimately creating a rich and diverse source of grapes for crafting artisanal wines of extraordinary quality and depth.

