2022 DOMAINE DE NIZAS
LE CLOS ROSÉ

WINEMAKER: François Lurton Winemaking Team
REGION: Languedoc, France
VARIETALS: Mourvèdre (45%), Grenache (30%), Syrah (25%)
MATURATION: Stainless steel; some Grenache vinified in 1200-liter amphora.
ANALYSIS: 12.5% alc/vol

VINEYARD: The terroir of Pézenas is one of the most complex in France. 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 an elegant structure. Certified sustainable vineyards since 2007 - organic in 2023.

WINEMAKING: Harvested at night, the Syrah, Grenache and Mourvèdre parcels are left for a short period to macerate and are then pressed individually. The juice is cold settled with a long, cool fermentation in amphorae, stainless steel and concrete vessels to control oxygenation. The wines are then racked and matured on fine lees with frequent stirring to amplify the aromatics and build texture.

TASTING NOTES: This Languedoc rosé provides complex aromas including floral notes of peony, and spicy notes of anise and black pepper that mingle with redcurrant, raspberry and pink grapefruit. A lovely mid-weight wine with lots of liveliness and freshness on the finish.

CRITICAL ACCLAIM: Not yet rated. 2021: 91 pts Vinous

ABOUT DOMAINE DE NIZAS: Domaine de Nizas is located near the medieval village of Pézenas in the heart of the Languedoc region. Originally established in 1998, the winery is coveted for its diversity of rich and rare soil types, vineyards cooled by a northerly wind, and a history of wine production dating back to the 7th Century. In 2018, legendary Domaines François Lurton acquired the winery. Lurton has taken over the winegrowing and winemaking, with one goal in mind - to express the true potential of the exceptional terroir of Pézenas, the ideal place to produce quality wines, with extraordinary depth.

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