2015 DOMAINE DE NIZAS LES GALETS DORÉS





WINEMAKER: REGION: VARIETALS: MATURATION: ANALYSIS: Nathalie Arnaud-Bernard Languedoc, France Grenache (60%), Carignan (25%), Syrah (15%) 9 months on the lees in stainless steel 14.0 % alc/vol 1 pH: 3.59

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. The wine underwent malolactic fermentation, then aged on the lees in stainless steel for nine months.

TASTING NOTES: The Domaine de Nizas 2015 Les Galets Dorés is expressive, fleshy and fruity, offering pleasant notes of "garrigue." The palate is round and approachable, with flavors of dark fruit and herbs. This wine is ideal with roast rack of lamb with thyme or pork tenderloin casserole with braised vegetables.

CRITICAL ACCLAIM: 88 pts Wine Spectator, 88 pts Robert Parker Wine Advocate

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 guality and depth.





