

2016 DOMAINE DE NIZAS

LE MAZET ROUGE

DOMAINE DE
NIZAS



WINEMAKER: Nathalie Arnaud-Bernard
REGION: IGP Pays d'Oc, France
VARIETALS: Cabernet Sauvignon (60%), Syrah (40%)
MATURATION: 6 months in 100% French oak barriques
ANALYSIS: 14.0 % alc/vol | pH: 3.64

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 and gently de-stemmed. Fermentation took place in open top stainless steel tanks. Total maceration was three weeks. The must was pressed and the wine was transferred to seasoned French oak for six months before being bottled.

TASTING NOTES: The Mazet de Sallèles, a blend of Cabernet Sauvignon and Syrah, is made from 100% estate grown grapes and reveals an intense bouquet of red fruit, spices and woody notes. Its fruity character is accompanied by a good structure, silky tannins and a long pleasant finish.

CRITICAL ACCLAIM: Not yet reviewed.

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.

