2019 DOMAINE DE NIZAS
LE CLOS ROSÉ

DOMAINE DE NIZAS




WINEMAKER: François Lurton
REGION: Languedoc, France
VARIETALS: Syrah (42%), Grenache (35%), Mourvèdre (23%)
MATURATION: Fine lees in stainless steel for two weeks
ANALYSIS: 13.5% alc/vol | pH: 3.35

VINEYARD: The terroir of Pézenas is one of the most complex in France. 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: 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 and a long, cool fermentation takes place. The wines are then racked and matured on fine lees with frequent stirring to build texture.

TASTING NOTES: Charming on the nose, with floral and fresh notes of redcurrant and morello cherry, this Languedoc rosé reveals a beautiful liveliness and crunchiness on the palate, while keeping its roundness and finesse.

CRITICAL ACCLAIM: 89 pts Wine Enthusiast, 88 pts Wine Spectator

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.