

**92**  
POINTS

**BEST BUY**

**Domaine de Nizas**  
**LE CLOS ROUGE**  
**2018**

"...this is a smoky, polished red. Based on Syrah with Grenache, Mourvèdre and a touch of Carignan, it macerated for three weeks in stainless steel tanks before half of it was moved into oak barrels for six months. The wood tones sweeten the fruit a touch, turning it from cherry to blueberry, and boost the texture into the velvety realm."

*Wine & Spirits Magazine*  
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