# **92**

## TOP 100 VALUES

## 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 May 2021

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