



DOMAINE DE NIZAS

Languedoc, France

"For wine consumers, especially those who like hand-crafted, highly individual wines that express the place where they were grown and are sensibly priced too, Languedoc-Roussillon is the perfect playground."

- Jancis Robinson, *Financial Times* (June 2010)



François Lurton

OWNER: Domaines François Lurton

FOUNDED: 1998

WINEMAKER: François Lurton

SIZE: 100 planted acres

HARVEST: September-October

CLIMATE: Mediterranean with low rainfall and warm, dry summers

SOILS: Pebbles, basalt and limestone

VARIETIES PLANTED: Syrah, Mourvedre, Carignan, Grenache, Cabernet Sauvignon, Roussanne, Rolle, Viognier, and Sauvignon Blanc

WEBSITE: www.domaine-de-nizas.com



Domaine de Nizas estate



PROFILE: Domaine de Nizas is located near the medieval village of Pézenas in the heart of the Languedoc region. It was originally established in 1998 by Franco-American agriculturist, John Goelet, a member of a distinguished family in Bordeaux. With Bernard Portet at his side, a fellow visionary in the world of wine, they shared a driving ambition to create great wines in exceptional terroirs. This led to the creation of Clos du Val in Napa Valley as well as Taltarni and Clover Hill in Australia. In December 2018, the legendary Domaines François Lurton acquired the winery coveted for its diversity of rich and rare soil types, vineyards cooled by a northerly wind, and a history of wine production dating back to the 7th Century.

VITICULTURE: The terroirs are the pride of the Nizas estate. With 100 acres of planted vines ranging from 60 year-old Carignan to more recently planted Syrah and Grenache, Domaine de Nizas' terroir offers a unique mosaic of three soil types: pebbles, basalt and limestone. These soils are deep and provide excellent drainage while retaining freshness and

humidity at a deep root level. A natural base of clay sub soils traps water and maintains coolness which encourages the roots to grow deeply so that the vines can draw from these reserves and, in turn, allowing the vineyards to be dry farmed. The sweeping vineyards benefit from cool North winds and "Tramontane" blowing over the mountains towards the sea and warm Mediterranean sunshine which, together, protect the vines and keep them vigorous.

Domaine de Nizas' estate vineyard holds the highest (strictest) HVE sustainable farming certification and has been using organic viticultural practices since 2007. The Estate is presently in conversion to 100% organic and will be certified as such in 2023. A deep and strict respect for the land, along with the people they depend on to work it, create a balanced biodiversity that undeniably comes through Domaine de Nizas' range of wines.



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THE WINES

At the center of Domaine de Nizas' terroir is the unique mosaic of three soil types. Limestone Clay (Marne Calcaire) are white soils that make powerful wines. When planted with Syrah, it creates wines with red fruit and violet characters. The Basalt soils are volcanic based, unique within the Languedoc region, and rare throughout the world. Syrah planted on basalt soils often results in wines with spice and licorice notes alongside a good tannic structure. River gravel (Villafranchien) is a blend of river pebbles and red clay. It is the soil type often found in the Chateauneuf du Pape area of the Southern Rhone Valley. It imparts chocolate and coffee aromas, finesse and structure, as well as generous acidity that allows the Syrahs to age.



Le Clos Rosé – Syrah, Grenache, Mourvèdre

An appealing pale rose color with tints of violet. Lovely aromas of red currant, aniseed and pear notes. Vibrant, crisp and dry with real finesse.

Le Clos Rouge – Grenache, Syrah, Mourvèdre, Carignan

Smooth and sensual, the nose reveals intense notes of red fruit. The bold fruit and spice flavors of Syrah are deliciously balanced by the sweetness of old vine Grenache and the vivacity of Mourvèdre, delivering a generous and precise wine.

Grand Vin Rouge – Syrah, Grenache, Mourvèdre

100% from estate vineyards in Pezenas. At Nizas, Syrah is the queen and is grown in almost all the volcanic soils of the estate where it is best expressed. Enticing aromas of ripe berries, cocoa, leather and spice give way to red fruit, cassis and a touch of earth, supported by smooth silky tannins. To appreciate its rich complexity and delicate finish, it is best to decant this wine before serving.



WINEMAKING: François Lurton crafts the Nizas wines in a style expresses the essence of each terroir. All fruit is harvested at optimum ripeness and with a good balance of sugar and acidity, allowed by the excellent soils, wide diurnal temperatures and precision pruning. The secret of winemaking – François says is, “the quality of grapes, keeping just the right temperature during fermentation, and fanatical attention to every detail.”



Old vine thriving in Villafranchien



Le Mazet du Domaine de Nizas



Beautiful Pézenas landscape showcased by Domaine de Nizas' Mourvedre vines