



@DomaineNizas



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## 2020

Despite heavy downy mildew pressure in early spring, due to heavy rain and high morning humidity, we managed to contain the disease and maintain relatively healthy grapes throughout the summer. This has enabled us to harvest in good conditions, both in terms of quality and quantity.

### TERROIR

Clay, basalt and villafranchian

### GRAPE VARIETIES

60% Syrah  
20% Grenache  
10% Mourvèdre  
10% Carignan

### AGE OF THE VINES

30 years

### DENSITY & YIELD

3 000 vines / ha goblet  
30 hL / ha

### FIRST VINTAGE

2018

### WINEMAKING

The Syrah is vatted and destemmed, and the first third of fermentation takes place at 23°C, then the temperature gradually rises to reach 30°C at the end of fermentation. At the same time, the marc cap is submerged by the addition of Grenache. Post-fermentation maceration lasts three weeks. The free-run wine is then aged partly in new barrels (75%) and partly in amphorae (25%) for 1 year.

### WINEMAKER'S NOTE

Enticing aromas of ripe berries, cocoa, leather and spices are followed by red fruit, cassis and a touch of earth, enhanced by silky-smooth tannins. To appreciate its rich complexity and delicate finish, this wine should be decanted before serving.

### FOOD-PAIRING

Meats in sauce, lamb chops, coq au vin, cassoulet.

### AWARDS

**2020**  
93<sup>pts</sup> Bettane & Desseauve  
90<sup>pts</sup> James Suckling

**2019**  
92<sup>pts</sup> Miquel Hudin  
92<sup>pts</sup> James Suckling

**2018**  
96<sup>pts</sup> Académie des Vins et de la Gastronomie  
93<sup>pts</sup> Wine Anorak  
92<sup>pts</sup> TASTED Andreas Larson



### APPELLATION

AOP Langudeoc-Pézenas

