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2022

The 2022 vintage was marked by various meteorological hazards heralding climate change. Depending on the French region, a severe frost at the beginning of April led to a substantial loss of production. Fortunately, buds were less developed than in 2021, and the Languedoc region was spared. From May to October, drought and exceptional heat marked the vintage, with three heat waves of over 40°C. The combination of these hazards resulted in a low harvest in southern France, as in 2021. This hot, dry climate favored grape concentration and ripeness.

TERROIR

Clay-limestone and Villafranchian

GRAPE VARIETIES

40% syrah - 30% grenache - 30% mourvèdre

AGE OF THE VINES

25 years

DENSITY & YIELD

3 000 vines / ha goblet and trellised

35 hL / ha

FIRST VINTAGE

2018

WINEMAKING

After the frost of 2021, which severely affected our Mourvèdre grapes, the 2022 vintage returns to the traditional blend of Mourvèdre (the majority), Syrah and Grenache Noir. All grape varieties are harvested without the addition of SO2 and preserved from oxidation in inert crates during transport. A second selection is made during pressing (skins are generally blended at the end of the press, and the heart of the press is settled separately). The press hearts are left to settle for a minimum of 5 days. They are vinified separately and worked on fine lees until blending for bottling. Some of the Grenache Noir presses are hyperoxygenated before fermentation, and vinified in 1200-liter sandstone amphoras.

WINEMAKER'S NOTE

Salmon color with purplish hints. Intense nose of red berries (redcurrant) and citrus fruits (orange zest, sweet mandarin, grapefruit). The liveliness of the attack is quickly accompanied by sweet impressions, without the palate losing any of its freshness. The pronounced ageing on lees fills out the mid-palate nicely (fatness). A touch of minerality due to amphora vinification accompanies these very tactile nuances. Delicate bitter notes (we seek them out and do our utmost to preserve them) come through on the finish, further enhancing the overall freshness.

FOOD-PAIRING

Goat's cheese salad, turbot, monkfish, seafood, fried calamari or sea urchins.

AWARDS

2020

90pts Vinous
90pts James Suckling
Médaille ARGENT Terres de Vins

2018

90pts Wine Enthusiast



APPELLATION

AOP Languedoc

