



2024

The 2024 vintage in Languedoc was marked by a dry winter and spring, leading to prolonged drought and challenges in the vines' water and mineral nutrition.

The summer was also dry, with only a few minor rain episodes.

This situation resulted in a naturally very healthy harvest, with no disease pressure.

TERROIR

Clay-limestone, basalt, and Villafranchian rolled pebbles.

AGE OF VINES

15 years old

FIRST VINTAGE

2018

GRAPE VARIETIES

40% Syrah - 30% Grenache Noir
30% Mourvèdre

DENSITY & YIELD

3 000 vines / ha

35 hL / ha

APPELLATION

AOP Languedoc

WINEMAKING

The grapes are harvested without the addition of SO₂ and taken directly to the press. The different pressings are selected based on their quality and kept separate. The juices are then chilled on their lees to extract aromas and add volume to the future wine. The different batches and grape varieties are vinified separately.

AGEING

Ageing in stainless steel tanks on fine lees for mouthfeel richness, and in amphorae for minerality, until the blending for bottling



Salmon color with violet hints.



Intense nose with notes of red berries (currant) and citrus (orange zest, sweet mandarin, grapefruit).



Vibrant and smooth attack with a fresh, mineral finish and a touch of refreshing bitterness on the finale.



Summer salads, tapenade, sun-drenched vegetables, aged goat cheese, turbot, monkfish, seafood, fried squid, or sea urchins.

AWARDS

2023

Silver Medal - Terre de Vins

2020

90^{pts} - Vinous
90^{pts} - James Suckling
Silver Medal - Terre de Vins

2018

90^{pts} - Wine Enthusiast



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