

DOMAINE NICO

GRAND MÈRE PINOT NOIR 2022

“Oh you think you’re smart you young people, she said, but I’ll tell you, you don’t know anything.”

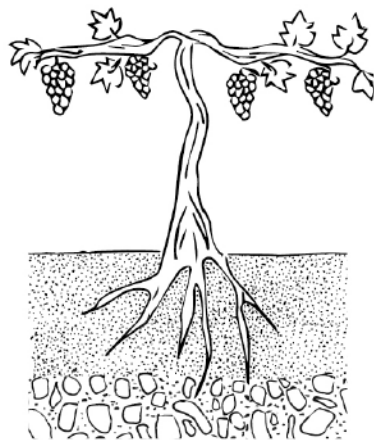
THE LAST WORDS OF MY ENGLISH GRANDMOTHER BY WILLIAM CARLOS WILLIAMS



SOIL

Top Soil Depth: 70 cm loamy soil with surface gravel.

Subsoil type: Alluvial round rocks covered with limestone.



TASTING NOTES

Red cherry and strawberry fruit aromas. As it opens up, a little black fruit combined with a spicy character of black pepper and cinnamon. Medium acidity. Horizontal Mouth.

TECHNICAL SHEET

Vintage: 2022

Varietal Composition: 100% Pinot Noir

Vineyard Location: Villa Bastías, Tupungato

Elevation: 1120 m.s.n.m. (3675 feet)

Planted: in 2013 | Dijon Clones: 667 & 115

Area: 2 hectares

Oak regimen: Aged 10 months. 18% in 20 hL oak foudre, 82% in third-use French oak barrels. François Frères barrels.

Alcohol: 12,5% V/V | *pH:* 3.47 | *T.A:* 5.62

Total production: 15.000 bottles

WINEMAKING

Fermentation in roll-fermentor and stainless steel tanks. The parcela was fermented with 20% whole cluster. Average fermentation temperature: 25 degrees. 12 days maceration. Malolactic fermentation in barrels.

REVIEWS



**Descor
ChadOS**



jameessuckling



**Tim
Atkin**^{MW}



vinous