

DOMAINE NICO

GRAND MÈRE PINOT NOIR 2023

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

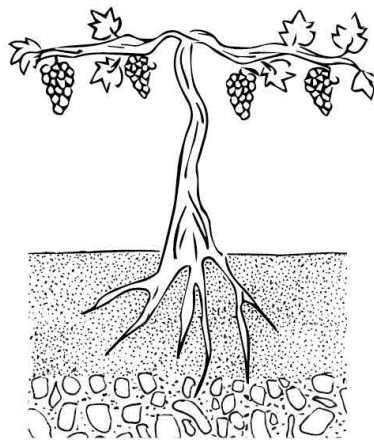
THE LAST WORDS OF MY ENGLISH GRANDMOTHER BY WILLIAM CARLOS WILLIAMS



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: 2023

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 8 months. 40% in 20 hL oak foudre, 60% in third-use French oak barrels. François Frères barrels.

Alcohol: 13,3% V/V | *pH:* 3.42 | *T.A:* 6.2

Total production: 14.400 bottles

WINEMAKING

It was fermented in a Roll-Fermentor and 800-liter open-top vessels. The whole cluster percentage was 20%. Extraction was performed manually by punch-downs. Maceration lasted 13 days, and malolactic fermentation took place in barrels. 100% of the wine underwent oak aging for 8 months (40% in 20 hL foudre, 60% in third-use barrels). The barrels used were François Frères with extra-fine grain, 228 liters, lightly toasted, and the foudre was of fifth use, made of French oak.

REVIEWS



**Descor
ChadOS**



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