

DOMAINE NICO

LE PARADIS PINOT NOIR 2023

“And then she turned her gaze towards the heavens”

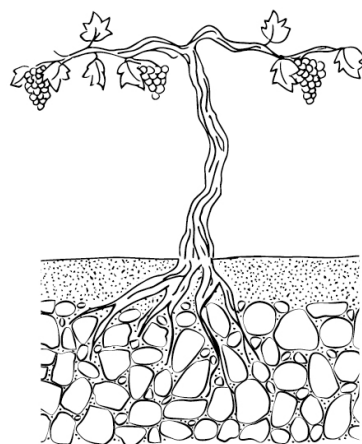
DANTE ALIGHIERI



SOIL

From 0 to 40 cm depth: sandy loam silt.

Below 40 cm depth: compacted calcium carbonate with many rounded stones.



TASTING NOTES

High intensity of mineral elements such as chalk, with some reduction and herbal notes. A few minutes after opening, berry aromatics appear. Layered and every-increasing aromas. Subtle, integrated oak. High acidity. Fine tannins.

TECHNICAL SHEET

Vintage: 2023

Varietal Composition: 100% Pinot Noir

Vineyard Location: Gualtallary Alto, Tupungato

Elevation: 1500 m.s.n.m. (4921 feet)

Planted: in 2011 | Dijon Clon: 667

Area: 1.1 hectares

Oak regimen: Aged 13 months in 10% new barrels, 40% second-use and 50% third-use barrels. All French oak, 100% François Frères.

Alcohol: 13,5% V/V | pH: 3.33 | T.A: 6.75

Total production: 2.176 bottles

WINEMAKING

80% of the micro-vinifications were fermented in 600-liter, 8-year-old Roll-Fermentors, while the remaining 20% was fermented in small stainless steel tanks. All micro-vinifications had 50% whole clusters. The wine from the whole clusters completed fermentation in 15 hL concrete spheres and was a component in the final blend.

100% of the wine underwent oak aging for 12 months (10% in first-use barrels, 40% in second-use barrels, and 50% in third-use barrels). The barrels used were François Frères with extra-fine grain, 228 liters, lightly toasted.

REVIEWS



**Descoro
ChadOS**



vinous