

AOC
RASTEAU


DOMAINE GRAND NICOLET
vieilles vignes
RASTEAU

“Vieilles Vignes”

2017



Color : Red

Soil :

Slopes on South-East exposure made from red and yellow clays with veins of blue marl.

Grapes :

- 60% Grenache
- 30% Syrah
- 10% Mourvèdre

Age of Vineyards :

Grenache 50 – Syrah 30 – Mourvèdre 20 years old

Yield : 25 hectolitres per hectare

Viticulture :

We are in sustainable agriculture by favoring the work of the ground, using organic fertilizers. We use a minimal quantity of treatment product in order to improve the expression of the leaf surface to favour the grapes maturity.

Vinification :

Harvest by hand. We destemmed at 80 %. We make a pump-over of the must, we punch down of the cap and we make an unballasting. We make an everyday control of fermenting temperatures. The time of fermentation is between 25 -30 days. Separated ageing of the presses and the drops in concrete vat. Totality of Syrah is aged in oak barrel from one to three wines during 12 months.

Time to keep : from 6 to 8 years