

Jancis Robinson – Octobre 2016

Grand Nicolet	Vieilles Vignes	2015	Rasteau	21 Oct 2016	15.5	2018 - 2022	
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60% Grenache, 30% Syrah, 10% Mourvèdre. Élevage mostly in concrete with 10% of the Syrah in one- to three-year-old barriques for 12 months. Tank sample.

Tasted blind. Very dark crimson. Sample rather oxidised. Thick and soupy on the palate – this has lost its mojo. Hugely impressive concentration but not enough true freshness. There is even a hint of mousiness on the end but this may just be a sample problem.

Grand Nicolet	Les Esqueyrans	2015	Rasteau	21 Oct 2016	15.5	2019 - 2023	
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50% Grenache (80-year-old vines), 50% Syrah (50-year-old vines). The Syrah is aged in one-year-old barriques for 12 months. Tank sample.

Tasted blind. Blackish purple. Raw, purple fruits on the nose. Sweet and velvety. Fades a bit on the finish though. Like the Grand Nicolet Vieilles Vignes, this may be a sample problem but both wines seem a bit over the top.

Grand Nicolet	Terre des Bertrand	2015	Rasteau	21 Oct 2016	16.5	2018 - 2023	
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70% Grenache, 15% Syrah, 15% Carignan. Élevage in concrete tank. Tasted blind.

Dark crimson. Racy and fully evolved. Expressive, confident, no-frills fruit. Edgy and energetic. Long and relaxed. Really most impressive on the finish. But a very different style to the most 'worked' examples.