

DOMAINE NICO

Histoire D'A 2022



DescoR ChadOS

94 POINTS

Histoire D'A was fermentated with 40% whole clusters and spent 12 months aging in barrels—now 10% first-use oak, although at some point it was 35% and aged up to 18 months. These changes have impacted all the wines from Domaine Nico's 2022 vintage, and in this one in particular. It has very low alcohol (11.8°), firm tannins, a rather vertical structure, and a pleasing crunchy sensation. Lots of ripe red and juicy fruit in a wine that's delicate and sharp at the same time. For Histoire, the selection was made from pinot noir vineyards planted in 1998 toward the lowest part of the Adrianna vineyard, right next to the Lomas del Jaboncillo, at the beginning of what is known as Monasterio, one of the areas that's now producing some of the Uco Valley's reds.



Descorchados is the main reference for South American wines. Since 1999, this guide has been analyzing the wine scene in this part of the world, giving consumers and trade an overview of what Argentina, Chile and Uruguay produce, from the most expensive to the cheapest wines; from big wine companies to tiny artesanal producers. In order to expand our coverage, this year we have included the sparkling wines from Brazil, an amazing journey you must taste.



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