

DOMAINE NICO *Grand Mère 2021*





92 POINTS

Grand Mère pinot was first planted back in 2013. The 2-hectare mix of 667 and 115 clones is fermented with 20 percent whole cluster bunches before ageing 14 months in 15 percent new French oak, plus a combination of second and third use barrels. The style is subtle and very Burgundian despite sitting 1100 metres above sea level. Red fruits, cranberries, cherries, and floral notes dominate the nose. The palate is similar, with more brown spice, black pepper, and a dusting of wet stones. Fresh with perfectly managed tannin, it is another drink-or-hold situation, but this will easily live through 2028. A serious wine ready to take on some duck confit.

About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review websitewww.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.



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