

# John Livingstone-Learmonth



The wines > Rasteau > **DOMAINE GRAND NICOLET** > Rasteau Vieilles Vignes red

50-85% Grenache (1940s-1950s), 15-35% Syrah (late 1970s), 0-15% Mourvèdre on S-E facing red, yellow and blue clay soils with veins of blue marl, 80-100% destemmed, 25-35 day vinification, pumping overs, part vat emptying/refilling, cap punching, 10-20% (part of the Syrah) aged 1-3 year 228-litre oak casks, 80-90% concrete vat raised 12-15 months, unfinned, filtered, "drink with stews, sauced meats, game, soft cheese", 20,000-40,000 b

2017 ★ ★ ★ ★

(casks/vat) full, dark red; the bouquet is sweet, roasted, on soaked fruits such as cherries, dates, prunes. It's an ample opening, moves into damp forest floor notes. The palate is grilled, fleshy, plump, towards succulent, continues with a sure tread of firm content towards the finish. It's locked up, feels as if there is old vine Grenache fruit at its heart, giving a solid depth and tannic couch. It's big, vivid, not free drinking Rasteau, suited to autumn/winter dishes. Decanting essential. 15°. 25,000 b. 60% Gren, 30% Syr, 10% Mourv. From 2021. 2035-37 Mar 2019 **Previously Oct 2017 1) (Syrah, 1950s-1990s, vat, sugars finished, malo not) \*\*\*(\*)** very dark. The nose has intense cherry airs, black berry also, has style. The palate is tasty, smoothly textured, the length good, the finish rounded. **2) (80% Gren, 20% Mourv, vat, 15.5°, sugars finished, under its marc cap) \*\*\*\*** very dark colour. The nose is rich, on dark berries, has a good curve and depth, is stylish. The palate is well juiced, offers pleasing waves of fruit, builds tannins towards the finish, holds good tannin content. Good balance, stylish potential. 2031-33 Oct 2017

2016 ★ ★ ★ ★

dark robe; the bouquet has a smoky, assertive black fruits' presence, prune and even date in the mix. There are oak-charcoal notes. The palate holds flowing, fleshy matter, hands out its wares liberally, drives into a range of tannins that bring a smoky, firm couch, in with the oak, as it ends. It's well and tightly juiced, the clear aftertaste on licorice. It needs another 18 months to submerge its oak and to fuse. 65% Gren, 25% Syr, 10% Mourv. 15°. From late-2020. 2034-36 Mar 2019 **Previously Oct 2017 \*\*\*\*** bold, shiny dark robe. The nose is good – striking, carries north African spices, dates, but is fresh, gas good depth, is very promising, shows licorice and cooked plums. This is bingo good Rasteau: it has a great oily texture, the sap [sève] of old vines, with rolling fat, a sturdy heart. It reaches out well, has late saltiness within its cladding of dark stone fruits and prune flavours. This demands serving in a large glass, is a classic, **STGT** Rasteau. Its richness is profound, thick, but it continues quite freely along the palate. Bottled March 2018. 35,000 b. 95% concrete vat, 5% cask raised. 15.2°. From 2019. 2031-33 Oct 2017

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