



AOC CÔTES DU RHÔNE

“Le pourquoi pas”

No added sulfur

Domaine Grand Nicolet is the oldest Rastellain winery, founded in 1926 by Joseph Nicolet.

The vineyard covers 23 hectares, spread over several terroirs. It is this complexity and richness that is used to produce the different cuvées.

This vintage was born from a bet; “and why not without sulfur”



Vintage 2025
Grape varieties :
60% Grenache
30% Syrah
10% Cinsault



**In
conversion
to organic
farming**

Designation: AOC Côtes du Rhône

Alcohol degree : 14 % vol. alc.

Capacity: 75cl

Harvest : Manual harvesting

Vinification : Total destemming. Maceration for 10 days. Aged for 3 months in concrete vats.

Keeping : 1 à 2 years

Eye : Garnet red

Nose : Fruity aroma

Mouth : Gourmand and fresh red fruit

FOOD & WINE PAIRING :

Aperitifs, tapas, barbecues... and friends !