



Côte Nicault

2022 Côte Nicault GSM Red Mountain Gilles Nicault

Tasting Notes: Shaped by long days of sunlight and cool evening breezes, this Red Mountain GSM offers a graceful and polished expression of its terroir. The first impression is deeply aromatic, reminiscent of crushed black currant and figs alongside dark chocolate shavings and freshly cracked peppercorn. The palate enters broad and remarkably vibrant yet well balanced. Some sage character and hints of violets bring brightness and lift, creating a dynamic tension that shows focus and precision. A distinct mineral streak grounds the fruit and speaks to the rugged Red Mountain terrain. As the wine evolves, it pivots seamlessly toward savory nuances with notes of black olive tapenade and a refined umami layer. Showing depth and layered complexity, this GSM balances bold expression with thoughtful restraint—an intricate, evolving experience that rewards us with a long-lasting finish.

Vintage: 2022 is a perfect reminder that each vintage is unique and distinctive. Late budbreak was a blessing as we experienced a spring frost in the first part of April that could have been disastrous. Summer caught up on the heat units in July and August and skyrocketed into the hundreds, which led the vines to temporarily shut down during these high heat peaks and disrupted veraison. Thankfully, with aggressive thinning and uncompromising pick times, we were able to extend our picks later into the beautiful back growing season and create wines with stunning concentration, intensity and balance.

Winemaking: For this vintage of Côte Nicault, focus was placed on refining and enhancing our blend of fermentation and aging techniques, seeking to achieve greater complexity and harmony. Over one-third of the grapes underwent whole-cluster fermentation, elevating texture and mid-palate weight. Mourvèdre continued its maturation in terra-cotta amphora, drawing out savory character and earthy nuance. Grenache, aged in 500L oak barrels, presents a delicate and perfumed aromatic profile, bringing brightness and tension to the palate. Syrah, matured in a thoughtful combination of new and neutral French oak barrels, added definition through its dark fruit core, with layers of spice and richness unfolding gracefully. After 18 months of cellaring, the blend was assembled, bottled, and allowed two additional years to mature before its release.

Vineyards: The 2022 GSM stands as a compelling reflection of the Red Mountain AVA, shaped by its dramatic landscape and unmistakable sense of place. Drawn primarily from Red Heaven Vineyard, a southwest-facing site blessed with abundant sunlight and optimal exposure, the wine captures the vibrancy and structure that define this extraordinary terrain.

Ideally suited to Rhône varietals, this AVA lends both intensity and refinement, translating its warmth, south facing aspects, and mineral-rich soils into layered depth and character. The result is a wine that channels an authentic expression of site and season, crafted to leave a lasting impression long after the final glass.

Blend: 38% Mourvèdre
31% Grenache
31% Syrah

Alcohol: 15.2%
pH: 3.83
TA: 0.53
Production: 425 cases