



# Côte Nicault

## 2022 Côte Nicault Full Disclosure Grenache/Mourvèdre Co-Fermentation

Red Mountain  
Gilles Nicault

**Tasting Notes:** This co-fermented Grenache and Mourvèdre from Red Mountain is a seamless union, where the ripe, seductive fruit of Grenache meets the darker, more brooding depth of Mourvèdre. The nose teases with blackberries, plums, and hints of leather, tobacco, and earth – each note playing its part in a perfectly balanced affair. On the palate, the vibrant fruit of Grenache gives way to Mourvèdre’s savory grip, with layers of dark chocolate, wild herbs, and a soft smokiness. The tannins are smooth yet firm, creating a harmonious structure that lingers with a touch of spice and minerality. This wine is the perfect marriage of fruit and earth, light and dark – an unforgettable, sensual experience.

**Vintage:** Despite a challenging season, the 2022 vintage produced beautifully elegant wines with intense color and flavor. A cold, wet spring delayed growth until late June, when sudden warmth triggered rapid shoot development, requiring extra vineyard care, including a severe thinning of all the clusters lacking behind in maturation. By early September, cool temperatures raised ripening concerns, but record-high heat from late September through October provided the necessary hang time for full physiological maturity.

**Winemaking:** Co-fermenting the Grenache and Mourvèdre together enhances aromatic complexity and structural integration, allowing the bright red fruit and floral tones of Grenache to intertwine seamlessly with Mourvèdre’s dark fruit, earthy undertones, and muscular tannin profile. Fermenting in 33% whole-cluster provided viscosity and black olive tapenade.

A gentle cold soak lasting five days encouraged a slow extraction of color and phenolics. We worked the cap gently yet purposefully, with daily punchdowns to extract structure and flavor, while periodic délestage introduced oxygen at just the right moments to refine the tannins and build texture. Post-fermentation, the wine remained on skins for an additional two weeks of extended maceration, allowing the tannins to polymerize and achieve a seamless integration. Once pressed, the wine was transferred directly into a 600-liter French oak barrel for 18 months of aging. This élevage preserves purity while contributing a refined texture and restrained oak influence. The synergy of co-fermentation, whole-cluster inclusion, and large-format aging results in a wine of layered complexity – where Grenache’s lifted fruit and Mourvèdre’s brooding depth harmonize into a beautifully structured, age-worthy expression of site and craftsmanship.

**Vineyards:** Sourced primarily from the southwest-facing Red Heaven Vineyard, this site’s ideal conditions bring depth, intensity, and complexity to the wine. Perfectly suited for Rhône varieties, the rugged beauty and distinct character this site imparts bold structure and refined elegance, embodying the essence of this extraordinary terroir – powerful, expressive, and unforgettable.

**Blend:** 52% Grenache  
48% Mourvèdre

**Alcohol:** 15.4%  
**pH:** 3.77  
**TA:** 0.49  
**Production:** 71 cases