



DOMAINE DES  
**NYPHES**

Domaine des Nymphes  
**VIN DOUX NATUREL « GRENAT » 2016**  
*A.O.C Rasteau*

**THE VINTAGE**

2016, A perfect year ! An exemplary weather conditions, qualitative and quantitative harvests. The wines are fine, rich and have a very good ageing potential.

**SOIL**

From a terroir mainly made up of clay-limestone soils, this cuvée comes from vines that are over 70 years old, located mainly to the east of Rasteau, in the "Empérus" area.

**GRAPES VARIETIES**

100% Grenache noir

**PROCESS**

Produced from a manual harvest and a careful sorting of the grapes directly in the vineyard and on arrival in the cellar, this sweet garnet wine is vinified in the traditional way (total destemming, vinification in reds followed by a mutage of the must with a neutral alcohol between 5% and 10%)

This wine is aged in stainless steel tanks for twelve months.

**PERSONALITY AND AGEING**

Between sweetness and greediness, we find here aromas of small black fruits like cherry and wild blackberry as well as a beautiful minerality. On the palate, nice ripe tannins, all in finesse on a very fresh and fruity finish. Will go well with desserts such as Tiramisu, Spéculoos/salted butter caramel pie and chocolate fondant.

Ageing potential: 5 to 7 years.

**SERVING TEMPERATURE**

Between 9° and 12°

