Domaine Nico

A high-altitude Pinot Noir with a distinctly "old-vine" calm, Domaine Nico Grand Père 2022 marries fragrant red fruit and stony nuance with poised acidity, delivering a beautifully transparent, food-friendly expression from Uco Valley.

DOMAINE NICO
Sœur et frères

Grand Père Pinot Noir 2023

Mendoza, Argentina

Region and Vineyards

Domaine Nico's Grand Père comes from **Villa Bastías**, in Tupungato (Uco Valley), one of Mendoza's most prized zones for cool-climate, high-definition wines. The vineyard sits at about 1,120 m elevation (3,675 ft), where bright daylight is tempered by cold nights, helping Pinot Noir retain aromatic precision and naturally vibrant acidity.

The Grand Père parcel is part of a nearly 30-year-old planting (1993) of Dijon clone 115. Its soils are described as loamy with surface gravel over alluvial rounded stones coated with limestone, a profile that typically favours drainage and a distinctly mineral, savoury register in the finished wine. Notably, the Grand Père section is more shaded than its counterpart parcels, and the estate highlights very low yields, a key driver of concentration without heaviness.

Winemaking

Grand Père 2022 is **100% Pinot Noir**, fermented with indigenous yeasts and a gentle, traditional approach designed to protect perfume and finesse. Whole clusters are used (20%), and fermentation is split between a 600 L oak roll-fermentor and stainless-steel tanks, balancing subtle oxygen exchange with clarity of fruit. Extraction is handled by hand punch-downs, with a modest maximum fermentation temperature of 25 °C and a maceration lasting 7 to 14 days.

Malolactic fermentation takes place in barrel, and ageing continues for 15 months in French oak barrels, with 25% new and 75% second use. The stated alcohol is 12.5%, supporting a lighter, more aerial profile; the wine is also analytically dry (residual sugar <1.8 g/L) with total acidity and pH that align with the estate's emphasis on freshness and line.

Alcohol :12,50 %

Composition: 100% Pinot Noir

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Grand Père Pinot Noir 2023

Tasting Notes

- **Color:** Bright ruby with a youthful, transparent core and a lively cherry sheen.
- **Aroma:** Intense fresh red fruits, lifted by violet notes, subtle earth, and a delicate spice and mineral accent.
- **Palate:** Dry and finely etched, with medium-high acidity, silky tannins and a low perception of alcohol. Long, slightly herbal and savoury on the finish, staying nimble rather than dense.

Did you know?

Grand Père was conceived as a tribute: Laura Catena named it to honour the love and wisdom grandparents bring to family life, pairing that sentiment with a deliberately classic, restrained Pinot Noir style from older vines in Villa Bastías.

Wine Pairing Ideas

- **Roast duck with sour cherry glaze:** The wine's bright red-fruit profile and lively acidity echo the fruit while cutting through richness.
- **Mushroom risotto:** Earth and subtle spice in the wine amplify umami, while the silky tannins keep the pairing elegant.
- **Spaghetti and meatballs:** A naturally fresh, medium-bodied Pinot handles tomato tang and savoury herbs without overpowering the dish.
- **Grilled haddock with herbs:** The wine's finesse and slightly herbal finish can work surprisingly well with delicate, flaky fish.

96 James Suckling

James Suckling (JS) : 96 Points (2022)

Scented grapefruit, red berries, minerals, freshly sliced strawberries and moss. Really pure, bright, tense and ethereal in form. Extremely long, juicy and so transparent. Beautiful and impeccable. 40% whole clusters. Drinkable now, but better from 2026.

94 Tim Atkin

Tim Atkin (TA) : 94 Points (2022)

Grand Père only uses the 115 clone and uses material from older vines. The whole bunch component is an assertive 50% here, giving the wine structure and layers of clove and tobacco leaf. Racy, savoury and spicy, it has fine tannins, bright acidity and the faintest hint of oak sweetness

92 vinous

Vinous (Antonio Galloni) (VN) : 92 Points (2022)

The 2022 Grand Père originates from Villa Bastías in the Uco Valley and was aged for ten months in French oak, 18% in a 20-hectoliter foudre and 82% in third-use barrels. A bright cherry red in the glass. The nose presents herbal and fruity notes such as sage, sour cherry, subtle earthy undertones and delicate oaky aromas. The palate is lean, taut and refreshing. The interplay of tart flavors and the finely-grained, reactive tannic structure makes for a lively, dynamic experience before the long, compact, complex finish.