



Domaine Nico

Domaine Nico Le Paradis is a high-altitude 100% Pinot Noir from Gualtallary, Tupungato, in Mendoza, Argentina, showcasing elegance, minerality, and precision through its unique terroir and meticulous vinification process.



DOMAINE NICO
Sœur et frères



Alcohol :13,00 %

Composition: 100% Pinot Noir

Le Paradis Pinot Noir 2018

Mendoza, Argentina

Region and Vineyards

Located in the **Gualtallary** sub-region of Tupungato, Mendoza, Domaine Nico's **Le Paradis vineyard** sits at an impressive altitude of **1,500 meters**. This high-elevation setting provides cool nights and intense sunlight, ideal for cultivating Pinot Noir with bright acidity and a unique profile. The soils are characterized by **deep layers with calcium carbonate and embedded boulders** at depths of 40 to 60 centimeters, adding a distinctive mineral texture to the wine.

Planted in **2011 with Dijon clone 667**, the **1.1-hectare** vineyard benefits from an ideal combination of altitude, climate, and soil composition, yielding grapes that reflect the elegance and complexity of high-altitude winemaking in Argentina.

Winemaking

This vintage underwent an innovative **micro-vinification** approach, with **12 separate batches** to ensure precision in capturing the vineyard's character. **50% of the grapes** were fermented in **800L stainless steel vats**, while the remaining 50% were fermented in **600L oak roll-fermentors** to enhance aromatic complexity and structure. With a fermentation temperature capped at **24°C** and a maceration of 13-16 days, the winemaking process emphasized gentle extraction for balanced tannins.

Aged for **18 months in French oak barrels** (20% new, 40% third-use, and 40% fourth-use 500L barrels), the wine achieves a delicate oak integration, complementing its mineral and fruit profile.

Tasting Notes

- **Aroma:** High intensity of mineral elements, with chalk and light herbal notes. As it opens, delicate berry aromas evolve, adding layers of complexity with subtle, integrated oak.
- **Palate:** Bright acidity and fine tannins create a balanced and elegant mouthfeel, while flavors of red berries and a chalky, mineral finish reflect the high-altitude terroir.
- **Finish:** Long and layered, with a fresh acidity that enhances its length and depth.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

Le Paradis Pinot Noir 2018

Did you know?

Domaine Nico is one of the world's highest-altitude domaines dedicated to **Pinot Noir**, reflecting its founder's ambition to create an Argentine equivalent to the elegance of Burgundy's wines. **Le Paradis** is inspired by the poetry of Dante Alighieri, whose journey through paradise mirrors the artistry and care in crafting this unique wine.

Wine Pairing Ideas

- **Tuna Tataki with Sesame and Wasabi:** The wine's high acidity balances the richness of tuna, while its mineral notes highlight the sesame's nuttiness and wasabi's spice.
- **Duck Breast with Cherry Compote:** The earthy flavors of duck and the sweetness of cherries pair harmoniously with the wine's berry aromas and structured tannins.
- **Grilled Portobello Mushrooms with Thyme and Parmesan:** The wine's minerality complements the mushrooms' umami, and the herbal thyme accentuates its subtle notes.
- **Goat Cheese and Beet Tart:** This pairing enhances the wine's acidity and berry notes, while the earthiness of the beets mirrors its mineral finish.



Robert Parker (RP) : 96 Points (2018)

The highest vines in Gualtallary (at an impressive 1,500 meters above sea level) have produced an impressive 2018 Le Paradis Pinot Noir, which is nuanced, insinuating and detailed with some stony austerity and a sense of inner strength and energy that is gobsmacking. It comes from 1.1 hectares planted in 2011 with Dijon's clone 667 that was micro-vinified in 12 separate fermentations in stainless steel and rolling barrels. The wine matured in French barriques for 18 months. It has pungent and deep flavors and great precision. 2,340 bottles were filled in December 2019.

