



DOMAINE DES NYMPHES RASTEAU VIN DOUX NATUREL HORS D'AGE

£25.00

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In 1980, the Domaine des Nymphes was founded on a plot of land in the Queyrarde district of Rasteau. It was in this area that an altar destined for the cult of the Nymphs, dating from the Roman era (and now in the Calvet Museum in Avignon), was unearthed, giving the name of the property. In April 2019, Eric Petitjean bought the property from the Meyer family, giving a new impetus to the estate by modernising the cellar and beginning organic conversion in the vineyard.

The terroir is mainly composed of clay-limestone soils, and the vines are on average forty years old, located in the southwest of Rasteau. This cuvée of Vin Doux Naturel is composed of 100% Grenache noir

This wine is made from a direct pressing of ripe grapes, without maceration. The colour of the juice is thus pinkish. The fermentation starts quickly and when about 90 g of sugar remains, the wine is fortified by adding 5 to 6% of grape spirit to stop fermentation. The wine is then stored in old 600 litre barrels, for about twenty years where it builds wonderful complexity

A beautiful amber colour with golden reflections, the nose is powerful with aromas of nuts and candied fruits, and the mouth is ample, soft and spicy with notes of roasted hazelnuts, apricot jam and aged whisky – a real treat, perfect as an aperitif, with cheese or chocolate desserts.

