THE WINE & THE REGION

La Cosmique hails from the artisanal, family-owned Maison Nicolas Vins, which is based in the heart of the southern Rhône valley, in the roman city of Orange. The chardonnay and pinot noir grapes that are selected to curate La Cosmique are grown in a warmer climate embedded in a terroir made up of clay and limestone soil. Due to the warmer temperatures in the region and the frequent mistral winds, the grapes are harvested during the cool nights to maintain freshness. By delicately coaxing out the best elements of the terroir, the climate of the Rhône valley and the delicacy of the varietals used, La Cosmique offers wines with unique characteristics that perfectly represent the new Rhône generation.

CHARDONNAY

**Varietal: 100% Chardonnay**

La Cosmique Chardonnay is fresh, fruit forward, and radiates beautiful shades of golden straw with green hues. On the nose, this wine exudes expressive aromas of wildflowers. On the palate, La Cosmique Chardonnay has notes of exotic fruits and fresh coconut. It is pleasant and crisp with a pleasingly minerality. La Cosmique is aged in stainless steel barrels to maintain its fresh and expressive qualities.

PINOT NOIR

**Varietal: 100% Pinot Noir**

La Cosmique Pinot Noir is fresh and fruit forward and appears a bright shade of ruby red. On the nose, the wine offers notes of ripe cherries, raspberries and black pepper. On the palate, it is lively with fresh red fruit and a subtle earthy finish with hints of the Southern Rhone region’s indigenous herbs giving the wine a spicy accent to balance the fruit. Adhering to traditional winemaking practices of the region, La Cosmique Pinot Noir is vinified in large old oak barrels called *foudres* and fermented with the grape skins to add complexity and richness.