



# DOMAINE MARC KREYDENWEISS

## LA FONTAINE AUX ENFANTS

**THE ESTATE:** The Domaine Marc Kreydenweiss produces biodynamic wines in Alsace and in the Rhone Valley. The winery has been certified since 1989. Today, Kreydenweiss farms a little less than 30 acres of vineyards in Alsace, which include portions of 3 Grand Cru vineyards: Kastelberg, Moenchberg, and Weibelsberg. Riesling, Pinot Gris, and Pinot Blanc dominate the plantings, but Kreydenweiss has other varieties planted, including a small plot of Chardonnay.

**OVERVIEW:** In 1063, a hermit named Gottfried built a chapel here. One relic from this chapel, a pillar, was moved by the Kreydenweiss ancestors to the cellars, where it remains. The other vestige of the chapel is the “fountain of the children,” which is actually a well. Local folklore says that young women were sent here to throw bits of sugar into the “fountain” which would help improve their fertility.

**LOCATION:** AOC Alsace; located at the top of Kastelberg

**PRODUCTION AREA:** 65 ares

**SOIL:** La Fontaine aux Enfants vineyard is situated on a plateau of granite and schist soils

**THE VINES:** Planted with 50% Pinot Blanc and 50% Auxerrois vines. Grapes cultivated from this terroir produce a wine with distinct smoky notes and plush fruit flavors of peach and plum.

**AGE OF THE VINES:** Planted in 1998

**VARIETAL BLEND:** 50% Pinot Blanc, 50% Auxerrois

**VINIFICATION:** The vinification is traditional in ancestral (80-100 years old) oak barrels for 10 months

**ANNUAL PRODUCTION:** 375 cases

**TASTING NOTES:** Fresh and mineral based on a beautiful structure. The nose is floral with hints of fresh grapes and fragrant herbs. The palate is soft and has a beautiful minerality.

**FOOD PAIRINGS:** Pairs well with fish, white meat, frog legs, and goat cheese

**CELLARING POTENTIAL:** Ready to drink and has aging potential of 10 years

