



DOMAINE MARC KREYDENWEISS

PERRIÈRES COSTIÈRES DE NÎMES ROUGE



THE ESTATE: In 1999, the Kreydenweiss family purchased the Perrieres estate in Manduel which was the ideal terroir and climate to produce red wines and develop the grape varieties of the Midi. In addition, owner Marc Kreydenweiss responded to this location in the Rhone Valley because it is a sacred area that links major religious centers, including the Arles pilgrimage route, and as a practitioner of biodynamics, he took advantage of the exceptional vibrations of the location. The winemakers were especially interested in cultivating an old varietal-Carignan, on the verge of disappearing-as well as Syrah, Grenache, and Mourvedre.

LOCATION: The Rhone Valley location is on the brow of the Costiere hills (slightly inclined this contributing to excellent drainage), around 50km west of Chateauneuf du Pape and 10km southwest of Nîmes.

PRODUCTION AREA: 680 ares

SOIL: The Rhone Valley soil is rich in iron and composed of Rhone gravel, a mixture of silica, lime, flint, and sandstone-an ideal soil for producing red wines.

GRAPE VARIETALS: Carignan (80 years), Syrah (35 years), Grenach (35 years), Mourvedre (6 years)

VINIFICATION: Vinification in temperature controlled vats in the Chais of Manduel. The wine is then stored in newly constructed oak barrels in perfectly air-conditioned cellars.

TASTING NOTES: Deep red wine with an aroma of red fruit, it is charming, silky in the mouth, extremely concentrated and profound, with much elegance and an intense finish. A wine to be enjoyed now, to meditate with, or to keep.

ANNUAL PRODUCTION: 2,200 cases

2014 REVIEWS: "Darker in color, the 2014 Costières de Nîmes Perrieres is made from equal parts Syrah, Grenache, Carignan and Mourvèdre that spent 12-18 months in 50% foudres and 50% barrels. Black raspberries, blackberry, licorice, ground herbs and lots of pepper give way to a medium to full-bodied, balanced, polished style on the palate. At 12 bucks, this is a steal and it has plenty of character and depth. Enjoy it anytime over the coming 4-5 years."-**89pts**, Jeb Dunnuck, *Wine Advocate*