



JEAN KREYDENWEISS

VINTAGE :	2022
NAME OF THE WINE :	Les Grimaudes
APPELLATION :	IGP Coteaux du Pont du Gard
COLOUR :	Red
GRAPE VARIETY :	65% Grenache – 20% Syrah – 15% Mourvèdre
TYPE OF SOIL :	Ferruginous soil made of rolled pebbles, composite mixture of clay, flint, sandstone, quartz and limestone.
AGE OF THE VINES :	Between 20 & 50 years
PLANT DENSITY :	5000 vines/ha
VINEYARD :	The vines are lead according to the principles of biodynamic agriculture, with the respect of biodiversity.
CERTIFICATION :	Organic & Biodynamic farming by Ecocert & Biodyvin since 1999
SURFACE :	10 hectares
PRODUCTION :	10 000 bottles
VINIFICATION :	Hand harvesting with sorting, short maceration, fermentation with indigenous yeasts, ageing in concrete tank for a year.
ANALYSIS :	13 % alcohol, 3,5 g/l total acidity
TYPE OF WINE :	Fruit forward expression, a pleasure round wine.
TASTING NOTE :	A tension driven vintage with wild berries aromatics such as Blackberries ,tart cherries. Its palate, tender with smooth tannins and a crisp finish
PAIRINGS :	Braised veal, charcuterie, cheese
CONSERVATION :	Constant temperature, ideal 14°C
TASTING :	12-16 °C
AGEING POTENTIAL :	Ready to drink. Will evolve easily 5 years.

