

KEDRON 2020

AB INITIO
«NIHIL FIT SINE CAUSA»

The strength and stillness of an ancient Cedar tree

A Grenache lover, I had long wanted to vinify this southern grape variety here. An encounter with a biodynamic grower from the Rhône valley made this dream possible in 2020. Elevated by a year in amphora, the wine's notes of bark and forest floor, intertwined with the subtle freshness of mint, brought me back to the ancient cedar tree I feel so close to, growing just below my home. KEDRON — Greek for cedar — was born.

The Vintage

2020 was a sunny and dry vintage, with grapes of exceptional quality. The biodynamic farming and a cool, humid spring give this vintage the freshness we were looking for.

The Vine

Grenache 95%, Syrah 5%

Vallée du Rhône / Clay-limestone with blue marl
Cordon de Royat
Ecocert / Organic + Biodynamic practices
Harvested by hand

The Cellar

Manual destemming, 10 days maceration.
Pneumatic press.
Fermentation with native yeast only.
Aged in amphora for 12 months.
No fining, no filtration.

Total sulphites: 16 mg/l
Free sulphites: < 10 mg/l
Alcohol: 13 %
Vin de France.



The Glass

Deep, dense colour. Intense, riveting aromas of stewed dark fruits, wild blackberry, blackcurrant and cherry, with subtle notes of peony and spice on aeration. The palate is generous, powerful, full-bodied and yet fluid, with dense, smoky tannins; a fine acidity pulls the wine toward a long finish of liquorice, tobacco, cherry pit, and peak-season blueberries bursting with flavour.

The Table

Its strong personality pairs just as well with French classics full of flavour — beef bourguignon, tournedos, roast lamb, veal Provençal, duck, truffles, black olives — as with dishes of more faraway places and spices: curry, tagine, Korean BBQ, mole negro or lamb shawarma.

Serve chilled, around 16–18°C



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