

Costières de Nîmes



If you could bottle all the romance of summer in the south of France—the dazzling sunlight of a Cezanne painting and the warm sea breeze blowing through hillsides of lavender and thyme—you’d wind up with something a bit like Pierre Vidal’s beautiful expression of the Costières de Nîmes appellation, a little-known sub-region at the southernmost edge of the Rhône valley with a history of wine production that dates back to the ancient Greeks. In 1998 the local grower’s syndicate succeeded in their request of the INAO to change the regional assignment of Costières de Nîmes to the Southern Rhône from Languedoc.

An untamed wild streak runs throughout all of Pierre’s wines, which practically sing of their place of origin. A typical blend of 60% Grenache with roughly equal parts of the Syrah and Mourvèdre grapes, it’s a fleshy but elegant wine, with an enveloping core of spicy dark berries and a firm grip of tannins. But beyond the fruit, it’s the expression of the soil that gives his wine its true identity. First, there’s a whiff of what the locals call “garrigue,” the combination of brushy herbs and botanicals that grow wild in the region by the side of the road. On the finish, the wine displays a deep-veined minerality, suggesting the flinty pebbles (called grés) that litter Pierre’s vineyards. The Platonic ideal of a “food wine,” this big-boned red is best appreciated with rich and hearty dishes.

Pierre is both a grower and a négociant. In some years he buys fruit from the neighboring vineyards in St. Gilles, among 24 subzones of the appellation, in which you find a large Benedictine Abbey, stemming from the 7th century – a prolific winemaking enterprise for its day. Pierre studied at the great winemaking school “Jules Guyot” at the University of Bourgogne in Dijon. He brings to his winemaking style a sense of precision and elegance. Wines are unfiltered and grown organically. Sulphur use is at a minimum.

Size: 750ml

Appellation: Costières de Nîmes AOP

Soil Type: Alluvial deposit and red shale

Varieties: 60% Grenache, 20% Mourvèdre, 20% Syrah

Age of Vines: 35-40 years

Farming: Organic

Alcohol: 14%

Aging Details: Stainless steel, 2nd-3rd year barrel

