



PROFILE

The estate was created in 1991 by Louis Clerc, Martin Clerc's father. The first bottles are produced in the early 2000s. Born in Tupin-et-Semons, a small village just north of Condrieu, Louis Clerc always knew he wanted to work in wine. Finally in 1991, after much research and deliberation, he decided it was time, and he purchased hectareage in both the Condrieu and Côte Rôtie appellations. In 2000 Clerc entirely overhauled his facility, which sits right on the Rhône River in Chonas l'Ambellan. He invested in totally modern equipment including inox cuves with temperature control. It was shortly thereafter that his wife Monique and son Martin began working with him and learning the trade with their own burgeoning passion. Unfortunately, Louis Clerc lost his life in 2007. However, Martin is 100% prepared to keep his father's dream alive. After studying in Burgundy and several winemaking experiments in France and in the southern hemisphere, Martin Clerc has entirely taken over the family domain, and since 2013 has been responsible for winemaking.

94 points for the 2018 vintage from Jeb Dunnock: "Honeyed limes, tangerine, and sappy floral notes all emerge from the 2018 Condrieu, which is brilliantly balanced, has integrated acidity, and a great finish. This beautiful Condrieu ranks with some of the top wines in the vintage in 2018." (12/2019)



SPECIFICATIONS

Wine: Condrieu

Varietals: 100% Viognier

Appellation: Condrieu AOP

Location: La Roncharde, Corbery, Côte de Bellay, Verlieu

Soil: Granitic

Exposure: South / East

Area: 1.7 ha

Vineyard Age: 15 years

Farming Method: HCE-Certified (Sustainable)

Pruning: Guyot simple

Harvest: Hand harvested

Vinification: Temperature controlled alcoholic fermentation with indigenous yeast. Natural full malolactic fermentation. Bentonite fining. Maturing for 9 months, 50% in oak barrel and 50% in tank.

Alcohol: 14.5%

Residual Sugar: 0.8 g/l

Acidity: 3.5 g/l

Food and Wine Pairing: Foie gras, white meat, goat cheese, fish



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