



PROFILE

The estate was created in 1991 by Louis Clerc, Martin Clerc's father. The first bottles are produced in the early 2000s. 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.

90 points from Josh Reynolds for the 2017 vintage: "Deep magenta. Spice-accented cherry and dark berry scents are complemented by suggestions of espresso, licorice and cracked pepper. Lively and focused on the palate, offering bitter cherry, black currant and dark chocolate flavors sharpened by a jolt of spicy cracked pepper. Finishes taut and lively, with a repeating cherry note and gentle tannic grip." (05/2020, Vinous)



SPECIFICATIONS

Wine: Collines Rhodaniennes Syrah

Varietals: 100% Syrah

Appellation: IGP des Collines Rhodaniennes

Location: Tupin-Semons

Soil: Sandy

Exposure: South / East

Area: 1.5 ha

Yield: 45 hl/ha

Vineyard Age: 18 years

Farming Method: HVE-Certified (Sustainable)

Pruning: Guyot simple

Harvest: Hand harvested

Vinification: Vatting for 20 days. Indigenous yeast.

Production: 6000 bottles

Alcohol: 12.5%

Residual Sugar: 0.8 g/l

Acidity: 3.6 g/l

Food and Wine Pairing: Red meat, barbeque



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