

Domaine Louis Clerc

Côte Rôtie



Born in Tupin-et-Semons, a small village just north of Condrieu, Louis Clerc always knew he wanted to work in wine. In 1991, he decided it was time. He purchased hectareage in both the Condrieu and Côte Rôtie appellation. For Condrieu he took parcels in Condrieu, Chavanay, and Malleval. His parcel for Côte Rôtie sits on a bit of land in Tupin-et-Semons. He is also possessive of 1.5 ha constituted to VdP des Collines Rhodaniennes. His cépages include only Viognier and Syrah. There is no Viognier co-fermented with the Syrah for the Côte Rôtie; there is however some co-

plantation. It was shortly thereafter that his wife Monique and son Martin began working with him and learning the trade with their own burgeoning passion. Martin, now completing BTS viticulture-oenology studies, is 100% prepared to keep his father's dream alive.

Appellation: Côte Rôtie

Grape varietals: 100% Syrah

Location: Bassenon, Tupin-Semons (Le Collet)

Quantity produced: 4,500 bottles

Soil: clay and silica

Exposure: South / East

Area: 2.2 ha

Age of the vineyard: 18 years

Pruning: Gobelet

Harvest : manual

Vinification: Vatting for 25 to 30 days. Indigenous yeast.

Maturing in 4 or 5 wines oak barrels for 18 to 20 months.

Alcohol content: 12.8%

Residual sugar: 0.8g/L

Acidity: 3g/L

Harmony food & wine: red meat in sauce, game

Aging potential: 10-15 years

