



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.

93 points from Josh Reynolds for the 2017 vintage: "Inky ruby. Expressive, spice-accented cherry and blackberry aromas are complemented by suggestions of smoky minerals, olive and pungent flowers. Fleshy and vibrant on the palate, offering sappy dark berry, cherry cola and violet pastille flavors and a hint of candied violet. Lively and appealingly sweet on the broad, persistent finish, which features well-knit tannins and resonating florality." (05/2020, Vinous)



SPECIFICATIONS

Wine: Côte-Rôte

Varietals: 100% Syrah

Appellation: Côte-Rôte AOP

Location: Tupin-Semons (Côteaux de Bassenon, Côteaux de Tupin, Collet)

Soil: Clay and silica

Exposure: South / East

Area: 3.8 ha

Yield: 40 hl/ha

Vineyard Age: 19 years

Pruning: Gobelet

Farming Method: HVE-Certified (Sustainable)

Harvest: Hand harvested

Vinification: Vatting for 30 days. Indigenous yeast. Matured in oak barrels for 12-15 months.

Production: 15,000 bottles

Alcohol: 13%

Residual Sugar: 0.8 g/l

Acidity: 3.65 g/l

Food and Wine Pairing: Red meat in sauce, game



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