



## 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'Amballan. 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.



## 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:** 20 years

**Pruning:** Guyot simple

**Harvest:** Hand harvested

**Vinification:** Temperature controlled alcoholic fermentation with indigenous yeast. 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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