

## Vouvray 'Les Pleurs', Clos Thierrière

Vouvray, France



<b>Product code</b>	CT02ZZWC
<b>Grapes</b>	
<b>Country</b>	FRANCE
<b>ABV%</b>	13.4
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Clos Thierrière
<b>Vintage</b>	2023



Organic Conversion



Biodynamic Conversion



Vegan



Vegetarian



### Producer

Run by two young brothers looking to follow their dream of owning and running a vineyard. Guillaume and Baptiste Frey purchased a vineyard in Vouvray. They work with nature, assisting, not compromising the vineyard cycle. The brothers produce wines made in inert vessels, that illustrate the varying terroir of the Anjou through Chenin Blanc. Coming from plots of red clay, flint and limestone each wine amplifies the expression of the soil in the glass.

### Tasting Notes

High density of wine on the palate, particularly from the 2022 vintage. Beautiful maturity on the palate and a beautiful expression of solar Chenin. Lots of yellow fruit and abig expression of pear on the nose. The mouth finishes with a slight salinity, which refreshes.

### Viticulture

A harmonious blend of grapes sourced from the estate's diverse terroirs: Tuffeau, Red Clay, and Flint Clay. The vines, averaging 30 years of age, bring depth and character to the wine. Its name is inspired by the "vine tears" that appear at the end of winter—drops of sap that mark the moment when the vines awaken from dormancy. This natural phenomenon symbolizes the transition from rest to renewed vitality, heralding the beginning of a new cycle.

### Winemaking

Direct press in stainless steel. Aged for 6 months in tank.