

## Vouvray 'Petrichor', Clos Thierrière

Vouvray, France



<b>Product code</b>	CTo4ZZWC
<b>Grapes</b>	
<b>Country</b>	FRANCE
<b>ABV%</b>	13.3
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Clos Thierrière
<b>Vintage</b>	2022



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

The touch is really the very strong point of this wine. With a subtly oily texture, a material held together by a well-integrated acidity. Open, flattering aromatic with a strong component of yellow fruits where pear also holds its place. A very beautiful gastronomic wine.

### Viticulture

This parcel is located on the northern slope of the municipality and is composed of three neighbouring plots. It rests on red clays and houses vines about forty years old. Historically known as "Parakeets", this plot is now called "Petrichor", in reference to the smell of nature after a rain. It is a memory of a rainy harvest, and this smell is particularly revealed in this type of soil.

### Winemaking

Direct press in stainless steel. Aged 12 months in tank.