

## Petrichor, Clos Thierriere



<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 THIERRIERE
<b>Vintage</b>	2022



Organic



Biodynamic



Organic Conversion



Biodynamic Conversion



Vegan



Vegetarian

## 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 Chenin

## Viticulture

The 24 hectare estate covers 3 appellations in the Northern Rhône; St. Joseph, Condrieu and Côte-Rôtie. The grapes are grown on very steep, terraced vineyards on the right bank of the river and are protected from the prevailing westerly winds by the neighbouring Mont du Pilat. Minimum intervention is the viticultural approach and all the vineyard work has to be done manually due to the steep gradients. The Viognier for this Condrieu 'Les Grandes Chaillées' comes from 8 separate vineyards in the villages of Chavanay, Saint Michel sur Rhône, Condrieu and Vérinold grown on a loose granite soil known locally as arzelle. Harvesting is done by hand.

## Winemaking

Parcel of 1 ha of red clay. Vines are around 40 years on the hill of vernou sur brenne. Fiberglasses for 7 month on fine lies