



Domaine Les Genêts

Region: Rhône

Village: Ponet et Saint Aubin

Appellation: 7ha Clairette de Die

Grower: Thierry Marcel

Website: <https://www.domainelesgenets.fr/>

The Vignoble de Diois stretches for 30 kilometers as it follows the path of the Drome River from the Vercors mountains of the Alps to the Rhône River valley near Valence. The area's magnificent landscape brings hikers, bikers, and all manner of outdoor enthusiasts to the doorsteps of the Diois producers. Limited production, the tourism market and the idiosyncratic style of Diois wine have combined to keep The Clairette de Die appellation off almost everyone's radar.

Along with his Percheron named Rafale, Thierry Marcel farms 7 hectares of vineyards in the sleepy village of Ponet et Saint Auban. The fifth generation of his family to farm in the village, Thierry took over in 2005 and moved toward an organic way of farming for which he received certification in 2011.

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Clairette de Die “Tradition” Methode Ancestrale

The cuvée “Tradition” is produced using the Methode Ancestrale, known popularly as Pet Nat. The wine is a blend of 75% Muscat à Petits Grains and 25% Clairette. With natural yeasts, the grapes begin their fermentation in tank and continue until about 7% alcohol is attained. The wine is then drawn from the tank and bottled where the wine finishes its fermentation. Neither sugar nor yeast is added. The wine finishes its fermentation at 9.5% alc. with about 35 grams of residual sugar. The wine is produced without the addition of any SO₂.



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Clairette de Die “Brut” Methode Traditionelle

The cuvée “Tradition” is produced using the Methode Traditionelle. Thierry typically uses “the wine of the vintage” which he bottles with the “liqueur de tirage” (yeast and sugar) the following spring. The wine rests for at least 9 months “sur lies” before disgorgement. The dosage is 0g/L.

