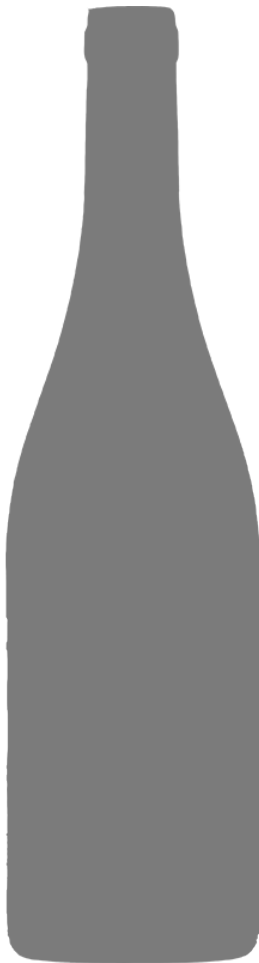


ERIC TEXIER

ADÈLE

Rhone , France



Availability	Private import
Human	Éric Texier
Millésime	2015
Appellation	Brézème AOC
Sols	Marl Limestones
Altitude Des Vignes	100-200 meters above sea level
Orientation	South
Cépages	100% Syrah
Viticulture	Certified Organic
Palissage	Cordon de royat
Pi/Hect	5 000 ft/ha
HI/Hect	45 hl/ha
Vendanges	Hand harvested
Vinification	Not destemmed. Marc submerged. No yeast. No use of SO2 before bottling
Levures	Indigenous
Élevage	In cask and demi-muids, on the lees for 14 -18 months.
Volume D'alcool	12.5% alc./vol.
Sulfites	< 20 gm/l Sans SO2 ajouté
Sucre Résiduel	< 1 g/l
Acidité Totale	4.8 g/l
Color	Red with purplish hue
Degustation	Notes of violet, blackcurrant leaves sometimes very intense black olives. The balance is acid / tannin type during the first years, going round with 2 to 3 years of aging. Very "wild" wine with a strong personality.
Temperature Of Service	15 °C