ERIC TEXIER

BRÉZÈME (ROUSSANNE)

Rhone , France

Availability	Private import
Human	Éric Texier
Millésime	2011
Appellation	Châteauneuf-du-Pape AOC
Lieu, Lieux-Dits	Crau
Sols	Alluvial gravel
Altitude Des Vignes	250-300 meters above sea level
Orientation	North Slops
Cépages	Mainly Grenache (80 ans old and more) 5-10% Mourvèdre(50 ans old vine in average)
Viticulture	Certified Organic
Palissage	Gobelet
Pi/Hect	3 500 ft/ha
Hl/Hect	30 hl/ha
Vendanges	Hand harvested
Vinification	Manual sorting on table. Partial de-stemming. Fermentation without yeast in open concrete vats. No use of SO2 before bottling
Levures	Indigenous
Élevage	In 1-3 wines-old barrels on the lees for 18 months.
Volume D'alcool	14% alc./vol.
Sulfites	30 mg/l
Sucre Résiduel	2 g/l
Acidité Totale	4.5 g/l
Color	Deep red
Degustation	On the red fruits (cherry, strawberry) and spices (white pepper, cardamom), the structure of this wine will allow it to evolve gradually (over 5 to 10 years) to aromas of garrigue and leather.
Temperature Of Service	15 °C