

ERIC TEXIER

BRÉZÈME (VIEILLE ROUSSETTE)

Rhone , France



Availability	Private import
Human	Éric Texier
Millésime	2016
Appellation	Châteauneuf-du-Pape AOC
Lieu, Lieux-Dits	Lieu-dit Bois Sénéchaux
Sols	Alluvial gravel
Altitude Des Vignes	250-300 meters above sea level
Orientation	North
Cépages	Mainly Clairette Bourboulenc sometimes Grenache blanc
Viticulture	Certified Organic
Palissage	Gobelet
Pi/Hect	3 500 ft/ha
HI/Hect	30 hl/ha
Vendanges	Hand harvested
Vinification	Pneumatic pressing, natural cold racking. Fermentation without yeasting in oak barrels of 1 to 3 wines. Malolactic fermentation completed. No use of SO2 before bottling
Levures	Indigenous
Élevage	In barrels, on the lees for 16 à 20 months.
Volume D'alcool	13.5% alc./vol.
Sulfites	30 mg/l
Sucre Résiduel	2.5 g/l
Acidité Totale	4.5 g/l
Color	Deep red
Degustation	This structured, fatty wine develops aromas of ripe (melon, pear) and dry (hazelnut and roasted almond) fruit in its youth, then moves towards a very noble and oriental register of pine nuts, turpentine, encaustic and honey .
Temperature Of Service	13 °C