

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