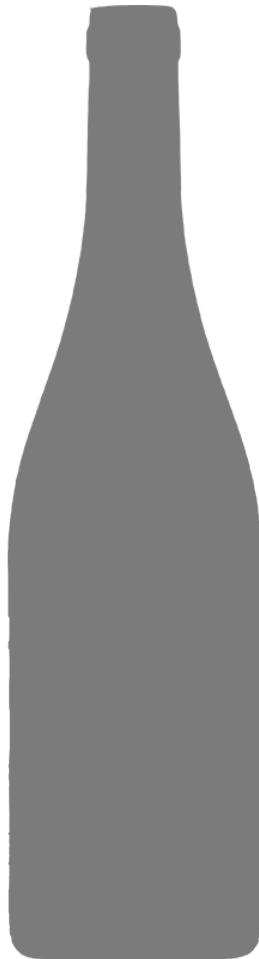


# ERIC TEXIER

## CHÂTEAUNEUF-DU-PAPE AOC BLANC

Rhone , France



**Availability** Saq +12206196

**Human** Éric Texier

**Millésime** 2014

**Appellation** Brézème AOC

**Sols** Alluvial gravel

**Altitude Des Vignes** 250-300 meters above sea level

**Orientation** South East

**Cépages** 100% Vielle Rousette

**Viticulture** Certified Organic

**Palissage** Cordon de royat

**Pi/Hect** 5 000 ft/ha

**HL/Hect** 35 hl/ha

**Vendanges** Hand harvested

**Vinification** Direct pressing, one part in amphora (about 50%) and the other in old barrels (about 50%). Racking after the malos and put back in the same containers

**Levures** Indigenous

**Élevage** 2 ans in barrels and amphora (50-50)

**Volume D'alcool** 12% alc./vol.

**Sulfites** <20 mg/l

**Sucré Résiduel** < 1 g/l

**Acidité Totale** 6 g/l

**Color** Golden yellow

**Degustation** Bright nose, mineral and grassy citrus and pear. The palate is taut, fresh and nutty with citrus fruits and bright pears. Bold, structured and alive.

**Temperature Of Service**

12 °C

BOIRES