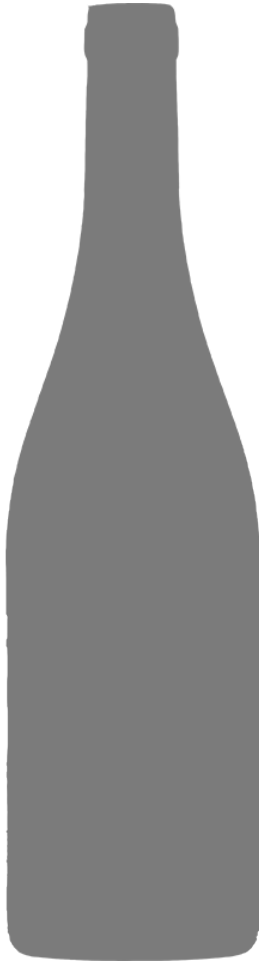


ERIC TEXIER

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

HI/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

Sucre 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