

ERIC TEXIER

CHAT FOU

Rhone , France



Availability	Private import
Human	Éric Texier
Millésime	2013
Appellation	Saint-Julien-en-Saint-Alban AOC
Sols	Gneiss Marl Limestones
Altitude Des Vignes	250-300 meters above sea level
Orientation	South East
Cépages	Serine (60 ans old and more Syrah)
Viticulture	Certified Organic
Palissage	Gobelet à plat "Candelabre"
Pi/Hect	5 000 ft/ha
HI/Hect	35 hl/ha
Vendanges	Hand harvested
Vinification	No destemming, light crushing. 10-12 days of maceration with submerged cap, no extraction.
Levures	Indigenous
Élevage	6 months on the lees in cask, then 18 months in demi-muids. No SO2 added.
Volume D'alcool	12.5% alc./vol.
Sulfites	< 20 gm/l Sans SO2 ajouté
Sucre Résiduel	< 1 g/l
Acidité Totale	5 g/l
Color	Cherry red
Degustation	Nose of blackberry and cassis, violet. The palate is dense with a superb texture and a perfect balance: acidity removes all heaviness. Very beautiful expression of the material, very strong and powerful.
Temperature Of Service	15 °C

BOIRES
