

ERIC TEXIER

DOMAINE DE PERGAUD BRÉZÈME (VIELLE SERINE)

Rhone , France



Availability	Private import
Human	Éric Texier
Millésime	2013
Appellation	Brézème AOC
Sols	Marl Limestones
Altitude Des Vignes	100 meters above sea level
Orientation	.
Cépages	Serine (60 ans old and more Syrah)
Viticulture	Certified Biodynamic
Palissage	Cordon de royat
Pi/Hect	7 000ft/ha
HI/Hect	35 hl/ha
Vendanges	Hand harvested
Vinification	Not destemmed. Marc submerged. No yeast. No use of SO2 before bottling
Levures	Indigenous
Élevage	In cask and demi-muids, on the lees for 18 à 24 months.
Volume D'alcool	12% alc./vol.
Sulfites	< 20 gm/l Sans SO2 ajouté
Sucre Résiduel	< 1 g/l
Acidité Totale	6 g/l
Color	Bright garnet
Degustation	This cold climate syrah gives notes of cassis leaves and black olives very intense. The balance is acid / tannin type during the first years, going round with 5 to 10 years of aging.
Temperature Of Service	15 °C

BOIRES
