

ERIC TEXIER

SAINT-JULIEN-EN-SAINT-ALBAN (VIEILLE SERINE)

Rhone , France



Availability	Saq to come
Human	Éric Texier
Millésime	2017
Appellation	Côte du Rhône AOC
Sols	Alluvial gravel
Altitude Des Vignes	250-300 meters above sea level
Orientation	South-East
Cépages	100% Clairette
Viticulture	In conversion to Organic
Palissage	Gobelet à plat "Candelabre"
Pi/Hect	5 000 ft/ha
HI/Hect	40 hl/ha
Vendanges	Hand harvested
Vinification	Direct press in concrete vats. No sulphite added
Levures	Indigenous
Élevage	6-8 months in concrete on lees. 20 mg/l of SO2 at bottling
Volume D'alcool	13% alc./vol.
Sulfites	30 mg/l
Sucre Résiduel	< 1 g/l
Acidité Totale	4.8 g/l
Color	Golden yellow
Degustation	On the nose, delicate notes of apricot, apple, scented pear. On the palate, mineral notes, anise (discrete), wild herbs and hay. The finish is refreshing, but structured.
Temperature Of Service	14 °C

BOIRES
