

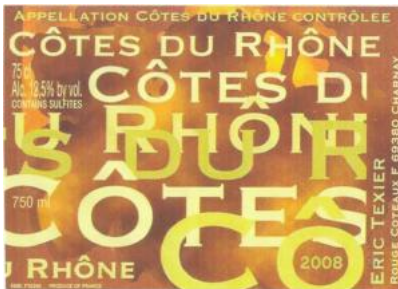
Eric Texier

Wines

Whites from both the Northern and Southern Rhône are made in a similar fashion with barrel fermentation, the use of indigenous yeast and gentling aging without unnecessary racking, fining or filtering.

The red wines are made in a similar gentle fashion. Once the grapes have been sorted, they are normally de-stemmed, lightly crushed and placed into traditional open top fermentation tanks. A combination of wood, concrete and stainless steel tanks are used depending on the vintage and the varietal. Once the grapes are placed into the tank, CO₂ is used to create a blanket to protect the wine from oxidation.

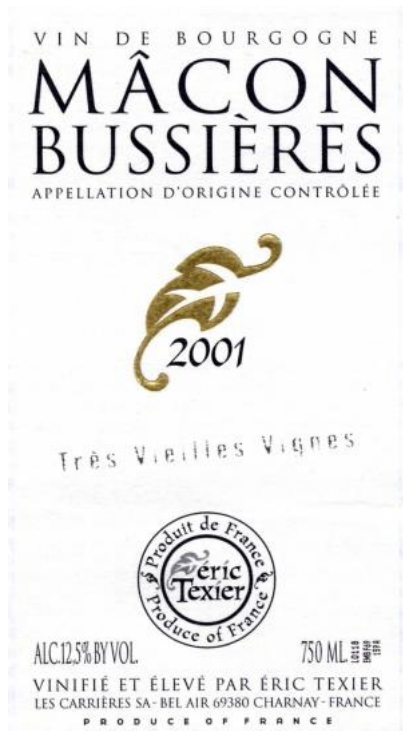
Once fermentation has begun using indigenous yeast, the temperature are controlled and never allowed to exceed 30° C. Pigeage, the pushing down of the cap of grape skins that naturally float to the top of the fermentation tank, and remontage, the gentle pumping over the grape juice over the broken cap, is done usually on a daily basis. Once fermentation is complete, the wines are gently pressed using a bladder press.



A.O.C Côtes du Rhône White



A.O.C Côtes du Rhône Red

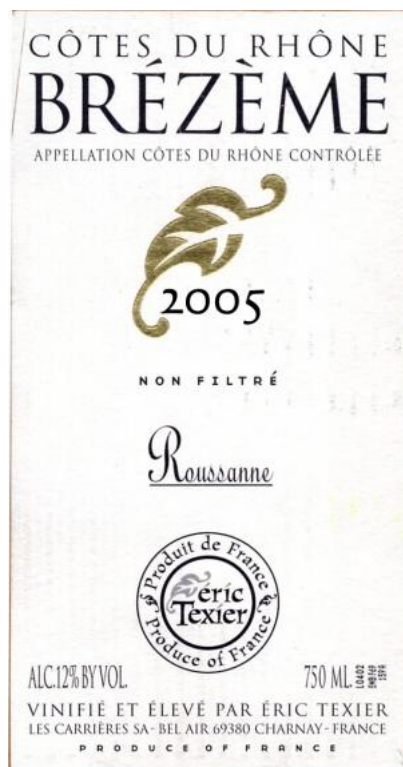


A.O.C Mâcon-Bussières "Très Très Vieilles Vignes":

Soil: Limestone and Clay

Grape: Chardonnay

Vines: Between 80-100 years old on a southern facing slope.

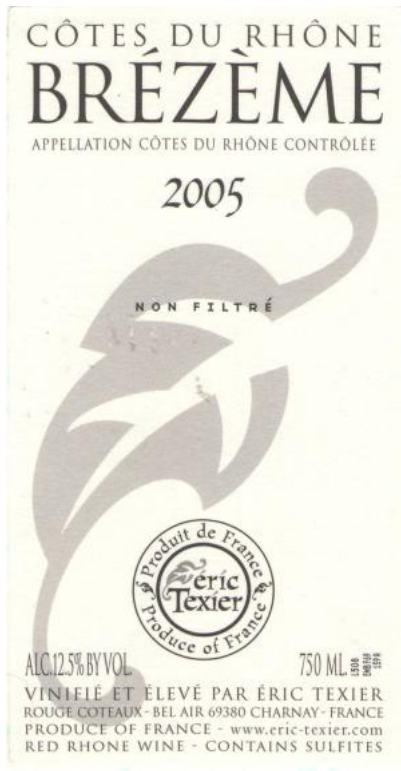


A.O.C Côtes du Rhône "Brézème" Roussane:

Soil: Rocky soil with galets roulés.

Grape: Roussane

Vines: Clos vineyard, enclosed by an ancient stone wall. Gentle south west facing slope. Vines are 25 to 30 years old.

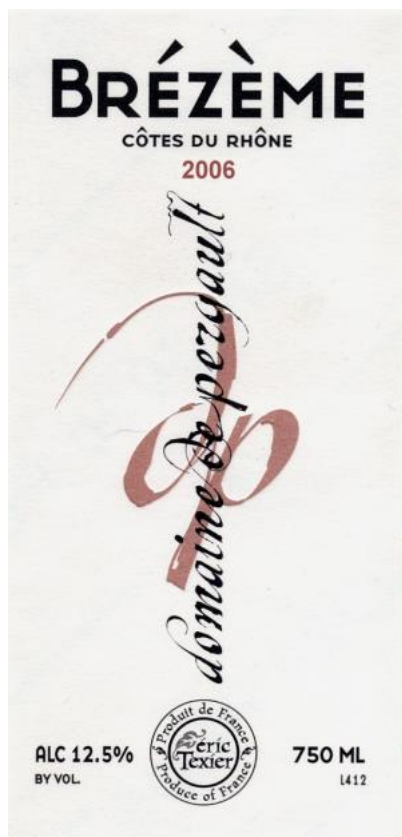


A.O.C Côtes du Rhône "Brézème" Red:

Soil: Rocky, talus soil of clay and limestone.

Grape: Syrah

Vines: Vines are between 10 to 15 years old and mainly located on the Côteau on a Southwest facing slope.



A.O.C Côtes du Rhône "Brézème Vieilles Vignes Domaine de Pergault":

Soil: Clay and limestone on top of hill and decomposed limestone on bottom.

Grape: Syrah

Vines: The slope increases as one climbs the hill, becoming terraced nearer the top. Full south exposure. Vines are over 60 years old.



A.O.C Châteauneuf-du-Pape

Soil: Galets roulés

Grapes: Grenache and Mourvèdre

Vines: The Grenache comes from La Crau, a north facing vineyard in the northeastern part of the appellation, towards Courthézon. Many of the Grenache vines are over 70 years old and because of the northern exposure the tannins reach phenol ripeness without an overwhelmingly high alcohol level. The Mourvèdre comes from a vineyard on the southern edge of the appellation and provides crisp acidity to the blend. All of the vines are gobelet trained (head pruned) which keeps the fruit low and protected from the gusts of le mistral.

Vinification: Both the old Grenache vines and the Mourvèdre go through malolactic fermentation in 1 year old barrels.



A.O.C Côte Rôtie Vieilles Vignes:

Soil: gneiss and shist

Grape: Syrah

Vines: Extremely steep terrain with numerous terraces. Vines are 40 to 70 years old.



A.O.C St-Julien en St-Alban "Domaine de Pergault"



VdF "Opâle" dessert wine:

Opâle is a unique wine created in order to offer a completely new approach to Viognier from Condrieu. Low in alcohol (7%), with aromas of fruit and flowers revealed by delicate bubbles, the wine is altogether soft, crisp and aromatic (apricot, peach). It needs to be chilled before serving as an aperitif or with fruit deserts, and can also be very surprising with spicy Indian and Asian foods.