

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.

CÔTES DU RHÔNE
APPELLATION CÔTES DU RHÔNE CONTRÔLÉE

adèle



750 ML
ALC. 12% BY VOL

BNR041 1598 1207

VINIFIÉ ET ÉLEVÉ PAR ÉRIC TEXIER
ROUGE COTEAUX - BEL AIR 69380 CHARNAY - FRANCE
RHONE WINE WWW.ERIC-TEXIER.COM
CONTIENT DES SULFITES - CONTAINS SULFITES

A.O.C Côtes du Rhône White "Adèle"

Soil: Granite

Grape: Clairette

Vinification: aged on its lees in concrete tanks.

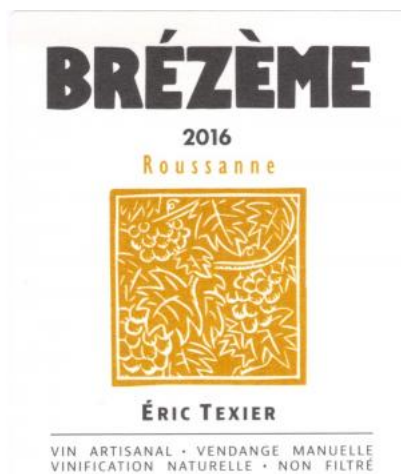


A.O.C Côtes du Rhône "Chat Fou"

Soil: granit

Grapes: Grenache and about 10% white grapes (Clairette, Roussanne)

Vinification: Fermented and aged 15 months in concrete.



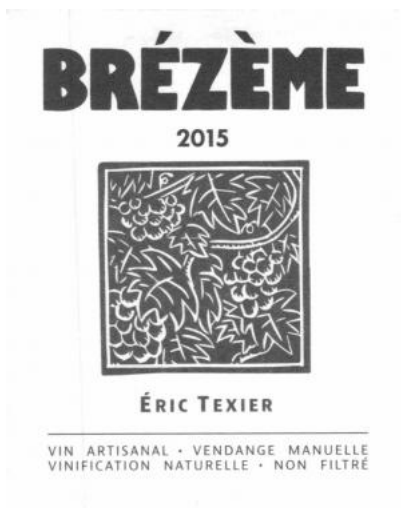
A.O.C Côtes du Rhône "Brézème" Roussane:

Soil: Rocky soil with galets roulés.

Grape: Roussane

Vines: Clos vineyard, enclosed by an ancient stone wall. Gentle south west facing slope. Vines are 35 to 40 years old.

Vinification: Aged on its lees in concrete vats.



A.O.C Côtes du Rhône "Brézème" Red:

Soil: Rocky, talus soil of clay and limestone.

Grape: Syrah

Vines: Vines are between 20 to 25 years old and mainly located on the Côteau on a Southwest facing slope.

Vinification: Whole-cluster, fermented and aged 15 months in concrete vats.



A.O.C Cotes 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"