



Eric Texier, Brézème Rouge, Northern Rhône, France, 2023

Product code: `5085

PRODUCER PROFILE

A man of conviction but by no means a zealot, Eric Texier likes to push the boundaries.

Despite having no experience or contacts in wine, he decided to give up a career as a nuclear engineer and study winemaking in 1992, interning with Jean-Marie Guffens at Verget in Mâcon. Lacking the network to buy his own vineyard, Eric served his time with established winemakers then made négoce wines with the fruit of like-minded purists until he was introduced to François Pouchoulin – AKA ‘the Godfather of Brézème’. Eric was fascinated by the history of this tiny enclave on the southernmost edge of the Northern Rhône, on the left bank of the river. South-facing, at 300m of elevation, it has limestone-rich clay soils that grow rockier as the slope rises. In the mid-19th century, its wines rivalled those of Hermitage, but by 1961 just a single hectare remained. With Pouchoulin’s help and guidance, Texier eventually succeeded in purchasing a tiny parcel of vines in Brézème. Many years later, he has now put the Brézème appellation firmly back on the map and is its leading grower. After Brézème, Eric and his wife Laurence (the backbone of their business – they are very much a team and travel everywhere together) purchased another tiny plot, this time in the Ouvèze valley of the Ardèche, on the right bank of the Rhone. This site has granite soils, sits at a higher altitude than Brézème and has higher growing temperatures. According to Eric, both of these classic Northern Rhone plots had almost been forgotten because of their isolated geographic position and small surface areas. Today, Eric and Laurence have 12ha under cultivation, with vines aged from 30 to 90 years old on both sides of the Rhone, all of which are worked organically. This is not a sudden conversion or a response to trend: Eric has worked organically since the beginning. He also follows some biodynamic principles, but is not dogmatic about it.



VITICULTURE

100% Syrah from younger vines (20-40 years) from Eric's limestone-marl vineyards of Brézème.

WINEMAKING

Vinification and ageing is identical to the St-Julien bottling, but this wine emphasises the cooler, more limestone rich parcels. Paired with whole bunch fermentation, native yeasts, open-topped concrete fermenters, and extended time on lees (18-24 months) without racking, this is a seamless, complex and balanced wine. No sulphur is used prior to bottling. Bottled without fining or filtration.

TASTINGNOTE

A beautiful, finely structured style of Syrah, with vivid focus, lively black raspberry, tea, pepper and wood smoke notes, whilst the palate has an elegant freshness, dark berries, spice and a savoury note, adding to its complexity.

FOOD MATCHING

Pair with richer dishes and stews (pot au feu, garbure, petit salé) in its youth, and more refined cuisine as it evolves.

AWARDS

Jancis Robinson 16.5 Points

Syrah on clay-limestone on the left bank of the Rhône. Very juicy and sweet. Lots of fun! 16.5 Points, JR, April 2025.

TECHNICAL DETAILS

Varieties:

Syrah 100%

Vegetarian

Vegan

Organic

Features

ABV: 13%

Closure: Natural cork

Colour: Red

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 12 x 75cl

[View online](#) or email orders@alliancewine.com

