



Eric Texier, Chat Fou, Vin de France, Northern Rhône, France, '2024'

Product code: '5088

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

Declassified to Vin de France, as opposed to the more usual Côtes-du-Rhône due to its production method: a blend of Grenache, Cinsault and Clairette from south-facing, granite and gneiss slopes in the Ardèche.

WINEMAKING

All fruit is organic, harvested by hand, partly de-stemmed and co-fermented with native yeasts in open-top concrete tanks. As with all Texier wines, no extraction techniques are employed, aged in concrete for 12-18 months, unfiltered, unfiltered and bottled with only the smallest amount of sulphur.

TASTINGNOTE

This 'crazy cat' wine has a real cult following, the blend of red and white grapes producing a joyfully bright wine, with crunchy red fruit, beautiful texture from the concrete fermentation, and incredible purity and drinking pleasure.

FOOD MATCHING

A playful wine which should be enjoyed with delicious food; pair with Mediterranean style mezze, grilled lamb, roast aubergines and good company.

TECHNICAL DETAILS

Varieties:

Cinsault 45%,
Grenache 40%,
Others (15%)

Vegetarian
Vegan
Organic

Features

ABV: 12.5%

Closure: Natural cork

Colour: Red

Oak Ageing

Style: Still wine

Case Size: 12 x 75cl

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

