



Château de Rhodes

Braucol 2018

GRAPE VARIETY

100% Braucol

ALCOHOL

15% vol.

VINEYARD NOTES

Area
Planting density
Floors
Exposure
Age of the vines
Yield
Conduct

0.8g hectare grouped around the estate
5,000 stumps per hectare
Limestone-clay slopes
South, south-west
12 years depending on the
plot 25 hl/ha

ORGANIC WINE, certified by FR-BIO-01, Agriculture France

WINEMAKING NOTES

Harvest
Vinification
Breeding
Filtration

Manual harvest, small yield plots

Traditional vinification, extraction by daily punching down at the start of fermentation, long maceration (up to 5 weeks).
Regular tasting of the vats makes it possible to determine the run-off date.

Aged in concrete vats for 18 months.

No filtration to respect the aromas and balance of the wine.

A slight deposit may occur in the bottle, this in no way alters the quality of the wine.

PACKAGING

Bottles / Quantity produced

Bourguignonne 75 cl, box of 6 - lot: BR18: 3444 bottles
Magnum 150 cl, box of 6: 103 units

DESCRIPTION

Rich and powerful wine with aromatic complexity revealing notes of ripe black fruits and sweet spices. Nice length in the mouth, tannins present but melted.



How to enjoy it?

Drink today. Serve at 20°C as an accompaniment to red meat, stews or game.