



Chevalier de Rhodes

Red 2019 - ORGANIC

AOC Gaillac

GRAPE VARIETY

61% Duras, 15% Syrah, 12% Merlot, 12% Cabernet Franc

ALCOHOL

14,5% vol.

VINEYARD NOTES

Area
Planting density
Floors
Exposure
Age of the vines
Yield
Conduct

6 hectares grouped around the estate
5,000 stumps per hectare
Limestone-clay slopes
South, south-west
25 to 40 years depending on the plot
45 hl/ha

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

WINEMAKING NOTES

Harvest
Vinification
Breeding
Filtration

Some plots are harvested mechanically, so that the grapes can be picked quickly when ripe, while others are picked by hand.

Vinification is traditional, with maceration lasting up to 5 weeks depending on the plot and the grape variety, and regular tasting of the vats to determine the run-off date.

In vat for 18 months

A single filtration just before bottling 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

Bordeaux-style 75 cl, box of 6 - lot: CV19: 13 500 bottles

DESCRIPTION

Round on the palate. Beautiful body with present, well-melted tannins. Aromas of red fruit such as cherry and strawberry. Floral notes of violet and spices complete the ensemble.



How to enjoy it?

Serve at 18° with grilled meats or cold cuts.

Can be enjoyed today, but also has very good aging potential.

EARL Eric Lépine
Boissel – 81600 Gaillac – France
Tel. +33 (0)5 63 57 06 02 – Fax +33 (0)5 63 57 66 63
info@chateau-de-rhodes.com
www.chateau-de-rhodes.com