



# Chevalier de Rhodes

## Red 2020 - ORGANIC

AOC Gaillac

### GRAPE VARIETY

50 % Duras, 20 % Syrah, 10 % Merlot, 10 % Cabernet Franc,  
5 % Braucon, 5 % Prunelard

### ALCOHOL

14% 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: 17 000 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.

### REWARDS

**ANDREAS LARSSON – July 2023: 89 VERY GOOD**

Dark garnet core and hue. The nose offers crushed berries, pepper, clove and some meaty notes medium weight on the palate, digest and fresh with rounded tannin and a vigorous spiciness, fine length and good drinkability.



### How to enjoy it?

Serve at 18° with grilled meats or cold cuts.

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