



Château de Rhodes

Prunelart 2017

GRAPE VARIETY

100% Prunelart

ALCOHOL

15% vol.

VINEYARD NOTES

Area
Planting density
Floors
Exposure
Age of the vines
Yield
Conduct

0.8 hectare around the estate
5,000 stumps per hectare
Limestone-clay slopes
South, south-west
10 to 15 years depending on the plot
22 hl/ha

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

WINEMAKING NOTES

Harvest
Vinification
Breeding
Filtration

Manual harvest

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

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: PR17: 2 383 bottles

DESCRIPTION

Powerful but well balanced, fresh plum on the nose and on the palate, wine with a nice length.

REWARDS

ANDREAS LARSSON – go VERY GOOD+



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