



Château de Rhodes

Rosé 2022

AOC Gaillac

GRAPE VARIETY

Syrah & duras

ALCOHOL

12.5% vol.

VINEYARD NOTES

Area
Planting density
Floors
Exposure
Age of the vines
Yield
Conduct

1 hectare under de castle
4.700 stumps per hectare
Limestone-clay slopes
South, south-west
35 years
40 hl/ha

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

WINEMAKING NOTES

Harvest

Mechanical harvesting at night ensures a fresh harvest and allows us to react quickly when ripeness is reached.

Vinification

The grapes are gently pressed after a short maceration. Fermentation takes place at 18°C to preserve the fruity aromas. There is no malolactic fermentation. The addition of sulphites is limited to what is strictly necessary. This wine was fermented with indigenous yeasts.

Breeding

The wine is bottled in the spring following the harvest.

Filtration

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: rose22: 1 100 bottles

DESCRIPTION

An elegant, fruity nose that opens with hints of bitterness and amber. Lots of freshness and fruit on the palate. A full-bodied, well-balanced wine.



How to enjoy it?

Drink now. Serve chilled (11°) as an aperitif, with grilled meats, cold meats, spicy dishes or savory tarts.

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