



Château de Rhodes

Dry white 2022

AOC Gaillac

GRAPE VARIETY

64% Loin de l'œil, 27% Sauvignon, 4% Muscadelle, 5% Mauzac

ALCOHOL

14% vol.

VINEYARD NOTES

Area
Planting density
Floors
Exposure
Age of the vines
Yield
Conduct

6 hectares grouped around the estate
Between 4 800 and 5,000 stumps per hectare
Limestone-clay slopes
South, south-west
40 years depending on the plot
25 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.

Traditional vinification, in concrete vats, with gentle pressing and fermentation at 16°C. The addition of sulphites is limited to what is strictly necessary.

The wine is bottled at the end of the winter following the harvest.

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

Bourguignonne 75 cl, box of 6 - lot: SEC22: 37 000 bottles

DESCRIPTION

A wine offering a wide aromatic palette: white flowers, grapefruit zest, baked apple. Fruity, round and fleshy palate

REWARDS

Guide Hachette 2024 – 2 stars



How to enjoy it?

Drink now. Serve chilled (10°) as an aperitif, with seafood and white meats.

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