



Château de Rhodes

Ancestral Nature Method

BRUT 2022 non vintage
AOC Gaillac

GRAPE VARIETY

100% Mauzac

ALCOHOL

11 % vol., residual sugar: 10.8 g/l, BRUT

VINEYARD NOTES

Area
Planting density
Floors
Exposure
Age of the vines
Yield
Conduct

1,50 hectares grouped around the estate
5 000 stumps per hectare
Limestone-clay slopes
South, south-west
10 to 45 years depending on the plot
22 hl/ha

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

WINEMAKING NOTES

Harvest

Hand-picked in containers to avoid crushing the grapes.

Vinification

Ancestral method with no added sugar or liqueur shipping.

The sugar present comes from the grapes. Fermentation using indigenous yeasts is slowed to the desired balance by filtration, and then continues gently in the bottle.

A slight deposit may occur in the bottle, this in no way alters the quality of the wine.

PACKAGING

Bottles / Quantity produced

75 cl heavy traditional method bottle, box of 6 -lot: LEP22
5 004 bottles

DESCRIPTION

Intense and complex nose with notes of apple and pear granita. The residual sugars are perfectly integrated. The palate presents a beautiful balance and a lingering finish. Very distinctive sparkling wine, to be enjoyed at 8°C.

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



How to enjoy it?

Drink very chilled as an aperitif (8°C) or with a dessert.

