



Château de Rhodes

Late harvest 2012

AOC Gaillac

GRAPE VARIETY

72% Loin de l'Œil, 14% Mauzac et 14% Muscadelle

ALCOHOL

12%, residual sugar 150 g/l, Sweet.

VINEYARD NOTES

Area	2,92 hectares grouped around the estate
Planting density	5.000 stumps per hectare
Floors	Limestone-clay slopes
Exposure	South, south-west
Age of the vines	more than 60 years, these are our oldest vines
Yield	9 hl/ha
Conduct	

Wine produced in conversion to Organic Farming, certified by Agriculture France

WINEMAKING NOTES

Harvest

Manual harvesting with successive sorting to pick only the ripest each time.

Vinification

Traditional, the pressing is slow, and the fermentation takes place at low temperature. Fermentation is stopped at the desired sugar/alcohol balance by sterile filtration.

Breeding

Bottled in the spring following the harvest to preserve all the fruitiness of the wine

A slight deposit may occur in the bottle, this in no way alters the quality of the wine. Out of respect for the wine, we do not proceed with its tartaric stabilization and limit fining to a strict minimum

PACKAGING

Bottles / Quantity produced

Bordeaux-style 75 cl, box of 6 - lot: VT12 : 2 523 bottles

DESCRIPTION

Intense and complex nose with notes of quince and apricot. The mouth is ample on the fruit and the spices.

REWARDS

Two stars in the Guide Hachette 2015

How to enjoy it?

Serve chilled (10°) as an aperitif, with blue-veined cheeses, with foie gras or with a dessert



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