



# Château de Rhodes

## Late harvest 2013

AOC Gaillac

### GRAPE VARIETY

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

### ALCOHOL

12%, residual sugar 97.4 g/l, Sweet.

### VINEYARD NOTES

Area  
Planting density  
Floors  
Exposure  
Age of the vines  
Yield  
Conduct

2,92 hectares grouped around the estate  
5.000 stumps per hectare  
Limestone-clay slopes  
South, south-west  
more than 60 years, these are our oldest vines  
9 hl/ha

**ORGANIC WINE, certified by FR-BIO-01, 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

In the bottle from the spring following the harvest in order 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: VT13 : 3 161 bottles

### DESCRIPTION

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

### REWARDS

**Gold** at the Great Wines of France Competition, Macon 2016



### How to enjoy it?

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

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