



Château de Rhodes

Mauzac Ondenc 2022

AOC Gaillac

GRAPE VARIETY

52% Mauzac, 48% Ondenc

ALCOHOL

13% vol.

VINEYARD NOTES

Area
Planting density
Floors
Exposure
Age of the vines
Yield
Conduct

1 hectare grouped around the estate
Between 4 800 and 5,000 stumps per hectare
Limestone-clay slopes
South, south-west
10 - 25 years depending on the plot
15-25 hl/ha depending on the grape variety

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 17°C. The addition of sulphites is limited to what is strictly necessary.

The wine is bottled in the spring 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: ONDMA022: 1 600 bottles

DESCRIPTION

Beautifully complex aromas of white flowers, white-fleshed fruit and sweet spices. Saline and sapid on the palate, with plenty of freshness and tension,

REWARDS

Favourite from France Inter's "On va déguster" programme, November 2023



How to enjoy it?

Drink now. Serve chilled (10°) as an aperitif, with shellfish and fish.

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