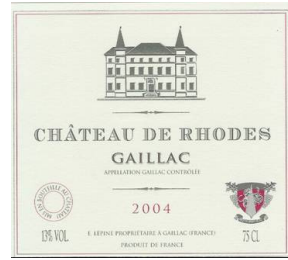


Château de Rhodes
Eric Lépine
Boissel – 81600 Gaillac
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Technical Notes • 2005 Sweet White

Technical data

Appellation	Gaillac AOC.
Colour	White.
Type	Sweet.
Vintage	2005.
Alcohol content	13%.
Sugar content	98 g per litre.

Terroir

Area in production	1.5 hectares.
Soil	Chalky-clay slopes, Premières côtes de Gaillac.
Aspect	South-west.
Grape varieties	50% Muscadelle and 50% Loin de l'Œil.
Average age of the vines	50 to 54 years.

Wine growing & making

Harvesting method	Picked by hand.
Wine-making process	Traditional with temperature control during fermentation.

Production

Yield	20 hl per ha.
Density of planting	5,260 vines per hectare.

Tasting notes

Colour	Golden yellow.
On the nose	A combination of wild peach and citrus fruits.
On the palate	Elegant, long and fleshy; pear aromas and a touch of lemon are combined in harmony with honey notes.

Food & Wine pairing

Serve cool (10°C) as an aperitif, with blue cheeses, foie gras or desserts.

Awards

Second prize at the South-west France Regional Wine Competition in 2006

Vines grown using sustainable farming methods