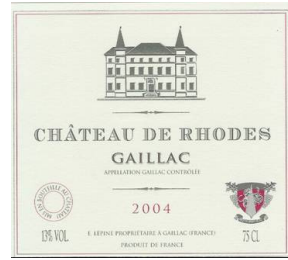


**Château de Rhodes**  
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## *Technical Notes • 2007 Sweet White*

### **Technical data**

Appellation	Gaillac AOC.
Colour	White.
Type	Sweet.
Vintage	2007.
Alcohol content	13%.
Sugar content	126 g per litre.

### **Terroir**

Area in production	1,5 hectares.
Soil	Chalky-clay slopes, Premières côtes de Gaillac.
Aspect	South-west.
Grape varieties	43% Muscadelle and 57% Loin de l'Œil.
Average age of the vines	50 to 55 years.

### **Wine growing & making**

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

### **Production**

Yield	19 hl per ha.
Density of planting	5,260 vines per hectare.

### **Tasting notes**

Colour	Golden yellow.
On the nose	A combination of wild peach, apple and citrus fruits.
On the palate	Elegant, long and fleshy but not sticky; apple 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**

Gold medallist at the French General Agricultural Competition in 2008 in Paris

*Vines grown using sustainable farming methods*