

Château de Rhodes

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

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Technical Notes • 2007 Rosé, Château de Rhodes

Technical data

Appellation	Gaillac AOC.
Colour	Rosé.
Vintage	2007.
Alcohol content	13%.

Terroir

Area in production	1 hectare.
Soil	Chalky-clay slopes, Premières côtes de Gaillac.
Aspect	South-west.
Grape varieties	100% Syrah.
Average age of the vines	27 years.

Wine growing & making

Harvesting method	Mechanically picked.
Wine-making process	“Run-off” rosé (made from the juice of the red grapes before vatting for fermentation). Traditional wine-making process with temperature control during fermentation.

Production

Yield	34 hl per ha.
Density of planting	5,000 vines per hectare.

Tasting notes

Colour	Pale pink.
On the nose	An elegant and fruity nose with strawberry hints.
On the palate	Very crisp and fruity on the palate.

Food & Wine pairings

To be enjoyed straight away. Serve cool (10°C) as an aperitif, with grilled meats, cold meats or savoury tarts.

Our awards

Silver medallist at the French Independent Wine-growers' competition in 2008
Gold medallist at the Gaillac Wines competition in 2008

Vines grown using sustainable farming methods