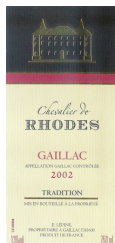


**Château de Rhodes**  
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*fruor ergo sum*

## **Technical Notes • 2002 Red, Chevalier de Rhodes**

Bronze medallist at the French Independent Wine-growers' competition in 2005

### **Technical data**

Appellation	Gaillac AOC.
Colour	Red.
Vintage	2002.
Alcohol content	12.5%.
Gencode	3760101750262.

### **Terroir**

Area in production	2.5 hectares.
Soil	Chalky-clay slopes, Premières côtes de Gaillac.
Aspect	South, south-west.
Grape varieties	40% Brauocol, 34% Syrah, 14% Merlot, 8% Duras et 4% Cabernet franc
Average age of the vines	20 to 30 years depending on the plots, 6 years for the Merlot.

### **Wine growing & making**

Harvesting method	Mechanically picked.
Wine-making process	Traditional with temperature control, long steeping.
Ageing	12 months in vats.
Filtering	Fining with albumen, membrane filtering.

### **Production**

Yield	49 hl per ha.
Density of planting	4.700 to 5.000 vines per ha.

### **Tasting notes**

Colour	Clear bright garnet red.
On the nose	An archetypal Gaillac on the nose: forthright and very fruity with intense cherry and pepper notes.
On the palate	Very fruity, well balanced with silky tannins. The red fruit and spicy notes abound.

### **Food & Wine pairings**

Serve at 16°C with grilled meats and white meats.

*Vines grown using sustainable farming methods*