



Chevalier de Rhodes

Technical Notes



Medallist at the French Independent Wine-growers' competition

Technical data

Appellation	Gaillac AOC.
Colour	Red.
Alcohol content	12.5%.

Terroir

Area in production	2.5 hectares.
Soil	Chalky-clay slopes, Premières côtes de Gaillac.
Aspect	South, south-west.
Grape varieties	40% Braucon, 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.