Château de Rhodes, AOP Gaillac Méthode Ancestrale [Organic] NV

FSW510NV

2019 Vintage

Château de Rhodes

— South West France, France

The Wine Merchant Top 100 Top 100 2023

Somewhat off the beaten wine track now, but wine was being produced in Gaillac by the Romans long before vines were planted in Bordeaux or Burgundy, and it is home to some of France's most unusual grape varieties. This organic, Mauzac-based, bottle-fermented fizz is wonderfully off-dry with fresh apple fruit and a light, soft finish. Enjoy with or without sunshine, before, during, or after you eat.

Production

Also known as Méthode Gaillacoise, this involves a single fermentation with no additional sugar or dosage being introduced. Along with Limoux, Gaillac can easily claim to be one of the pioneers of what modern winemakers call pétillant naturel The fermentation is stopped by a series of rackings and the wine is bottled with some residual sugar so any sweetness in the finished wine comes from the grapes. After several months, the natural sugar starts to re-ferment and this produces the sparkle. The process requires great skill and inevitably, care to achieve the correct pressure and stability but the wines are truly original.

Tasting note

With a fine, persistent effervescence this has a beautiful floral nose with granny smith and apple pie flavours, finishing just off-dry and fresh.

Food Match

Enjoy as an apéritif, or as an accompaniment to lightly spiced dishes.

ABV:
9.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Natural/Organic/Sustainable

Appellation:
IGP Méditerranée

Winemaker:
Eric Lépine

Grape Varieties:
Mauzac Blanc 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
3760101756196