

PROVENANCE	AOP CRÉMANT DE LIMOUX Limoux, South of France	
VARIETY	Chardonnay 80% Chenin blanc 10% Mauzac 10%	
TERROIR	350 m / 380 m. altitude. High terrace of Upper Aude Valley Eocene molasse: pebble rich sandstones and marls Confluence of Mediterranean & Atlantic influences. Natura 2000 protected nature reserve.	
VITICULTURE	Sustainable (Terra Vitis)	
YIELD	55 hl / ha; 4,400 vines / ha 25 – 55 year old vines	
VINIFICATION	Hand picked, hand-sorted Each variety separately fermented at 14°C in stainless steel vats Blended, second fermentation in the bottle	
BOTTLING	Disgorged December 2016, released March 2017 One year on the lees.	
ANALYSIS	Alc: 12.5% Res Sugar: 0 gm/l	Pressure: 5.90 Bar Acidity: 68.98 meq/L
HARVEST	By hand, 10, 27 August, 2015. A heat wave in June-July followed by 30 ml of rain in early August changed a text-book vintage into the earliest most unusual harvest we had ever had. Quick reaction coupled with the luck of good weather during the harvest gave us wines full of personality balanced with excellent freshness.	
TASTING NOTES	Yeasty nose and fine fruity mousse give way to a creamy, fresh mouth full of vivacious persistent bubbles.	

BLANC DE BLANCS VINTAGE 2015





Chateau
RIVES-BLANQUES

**BLANC DE BLANCS
2015**

CHARDONNAY FOR AOP CRÉMANT DE LIMOUX



For further information:

Jan & Caryl Panman
Chateau Rives-Blanques
11300 Céprie, France

Rives-blanques@wanadoo.fr

T. + 33 468 314320 M. + 33 675513352

Limoux has long been acknowledged as the fizz capital of the South of France, famous for its emblematic Blanquette de Limoux, the world's first sparkling wine, and the oldest appellation of the Languedoc. Crémant is a fairly recent addition to the appellation. Because we generally have 'good' harvests, all our sparkling wines are always single-vintages.