

PROVENANCE	LIMOUX , South of France Vin de France
VARIETY	Chenin Blanc 100%
TERROIR	320 m. altitude Glacial moraine: clay, silt, sand, pebbles Confluence of Mediterranean & Atlantic influences. Natura 2000 protected nature reserve.
VITICULTURE	Sustainable (Terra Vitis)
YIELD	18 hl / ha; 4,400 vines / ha 12 year old vines Botrytised grapes – noble rot
VINIFICATION	Grapes sorted by hand prior to pressing Fermented and aged in stainless steel tanks
BOTTLING	July 2013 – 2000 bottles 50 cl.
ANALYSIS	Alc: 14.6% Res Sugar: 85 g/L Total acidity: 5.40 g/L
HARVEST	By hand, October 26, 2012. Our 'dream harvest' of 2012 ended on October 3, and was followed by perfect conditions to encourage the development of botrytis – a rare phenomenon occurring once every ten years in our experience.
TASTING NOTES	Clean honey flavours and notes of honeysuckle and brown sugar balanced by characteristic Rives-Blanques freshness. Not a sticky 'sticky'.
FOOD IDEAS	Lemon syllabub. Tiramisu. Apple crumble. This will enhance – or replace - most desserts.

LAGREMAS D'AUR 2012

