PROVENANCE	AOP LIMOUX BLANC
	South of France
VARIETY	Chardonnay 100%
TERROIR	350 m - 380 m. altitude
	Glacial moraine: clay, silt, sand, pebbles
	Confluence of Mediterranean & Atlantic influences. Natura 2000 protected nature reserve.
VITICULTURE	Sustainable (Terra Vitis)
YIELD	30 hl / ha; 4,400 vines / ha
	45 year old vines
VINIFICATION	Grapes twice sorted by hand Gentle pneumatic pressing, Only best free-run juice used. Fermented and aged in oak barrels, 15 % new Batonnage once every 8 weeks for 6 months
BOTTLING	April 2016, 22,000 bottles produced.
ANALYSIS	Alc: 13.2% Res Sugar: 1.7 g/L pH: 3.3
HARVEST	By hand, September 9-11 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 have 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	Fresh, floral and fruity; complex and clean. Should age well.
FOOD IDEAS	Pairs well with white meat or fish in creamy, buttery sauces, and many cheeses. We've enjoyed it with sting ray in a black butter sauce, as well as pork fillet with red peppers.

## ODYSSEE 2015





Chardonnay is the hallmark grape variety of Limoux, an appellation which has "some of the best Chardonnay fields in France outside Burgundy" (Jancis Robinson). It was first introduced into Limoux in 1975, originally as a complementary variety for its Blanquette de Limoux, and then incorporated into the still Limoux appellation some twenty years later. This chardonnay is our flagship wine, and has the lion's share of our Limoux Blanc production. It has received considerable critical acclaim, with 92 points from Robert Parker Wine Advocate and 17 pts from Jancis Robinson, and has been awarded gold medals from wine competitions such as the Concours des Grands Vins de France in Macon, the Mondial of Brussels, & the Chardonnay du Monde. Chateau Rives-Blanques is a single-estate vineyard specializing in white and sparkling wines only, owned, managed and tended by the Panman family.



## ODYSSEE 2015

"Le Pech": Chardonnay at 380 m altitude.



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