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**VINTAGE ROSE 2011**  
**AOC CREMANT DE LIMOUX**  
85% Chardonnay, 5% pinot noir

*Harvested by hand*

*Vines aged 10 – 25 years, yield 45 hl/ha*

*Grapes sorted by hand and pressed within two hours of harvesting*

*Separate vinification of each grape variety*

*Fermented at 14C in stainless steel vats followed by a second fermentation in the bottle.*

*Dosage: zero; Alcohol: 12.5%*

*Degorged August 2013*

*Sustainable Viticulture*

Situated on a plateau 350 m. over the Aude valley, Rives-Blanques is ideally situated for the production of clean, fresh and elegant wines. Like the appellation itself, the vineyard has long been known for its award-winning Blanquette de Limoux, the original sparkling wine for which Limoux is so famous, the precursor to this Crémant de Limoux.

**THE HARVEST :** The 2011 vintage was one of the most interesting and challenging we have experienced, calling for immediate and reactive decisions. Its capricious temperament was already evident in the spring, when the first two weeks of April were the hottest in decades, pushing the vines into early flowering. This was followed by an unusually cool summer. A torrential downpour of 120 mm on the eve of the harvest in early September complicated matters further. We were able to adapt to the challenging and changing conditions of the harvest as they presented themselves, thanks to the flexibility of our trusted and familiar network of harvesters. The grapes for this wine were picked by hand on 30 August 2011.

**THE LABEL:** The mountains on the label show one of the peaks of the Pyrenees, Rives Blanques, after which the vineyard is named. The name Vintage Rose refers to the roses that are planted along the edges of the rows of vines at the entrance to the vineyard. Traditionally these were used as an early warning signal of mildew, a fungal disease shared by vines and roses alike. They also discouraged horses pulling ploughs behind them, from turning too tightly around the end of the row of vines.

**THE VINEYARD**

- **22 hectares** : chardonnay (guyot), mauzac (gobelet) chenin blanc and sauvignon blanc (cordon de royat)
- On the far South West of the Languedoc, subject to Atlantic influences
- On a plateau nearly 350 m. over the Aude Valley, ideal for fresh white wines.
- Average age of vines: 24 years.
- **Ground soils** of clay and sand, silt, glacial moraine and pebbles.
- Grapes harvested by hand and grown under the edict of *Agriculture Raisonnée*.