

PROVENANCE	AOP CRÉMANT DE LIMOUX Limoux, South of France
VARIETY	Chardonnay 80% Chenin blanc 10% Mauzac 5% Pinot Noir 5%
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	45 hl / ha; 4,400 vines / ha 25 – 55 year old vines
VINIFICATION	Hand-sorted Fermented at 14°C in stainless steel vats Blended, then second fermentation in the bottle 16 months on the lees Zero dosage
BOTTLING	Disgorged February 2017
ANALYSIS	Acidity: 75.51 meq/L pH: 3.15 Alc: 12.5% Pressure: 5.90 Bars
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	In our opinion, a very successful vintage: fresh, clean, pure, with lovely lifting notes of wild strawberries

VINTAGE ROSE 2015





Chateau
RIVES-BLANQUES

**VINTAGE ROSE
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AOP CRÉMANT DE LIMOUX



For further information:

Jan & Caryl Panman
Chateau Rives-Blanches, 11300 Céprie, France
Rives-blanches@wanadoo.fr T . + 33 468 314320 M. + 22 675513352