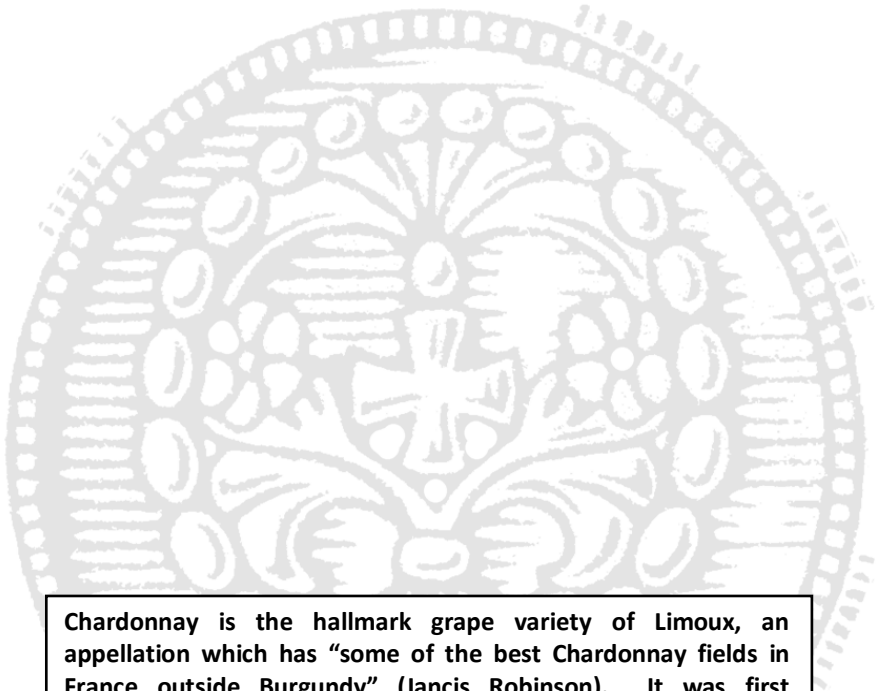


PROVENANCE	AOP LIMOUX BLANC South of France
VARIETY	Chardonnay 100%
TERROIR	350 m - 380 m. altitude Eocene molasses, with marl, sandstone, schist and pebbles Confluence of Mediterranean & Atlantic influences. Natura 2000 EU-protected nature reserve.
VITICULTURE	Ecological: organic pesticides and fungicides, natural cover cropping + Méthode Cousinié
YIELD	32 hl / ha; 4,400 vines / ha 30 year old vines from 4 designated parcels
VINIFICATION	Separate vinification of each field. Grapes twice sorted by hand Gentle pneumatic pressing, only best free-run juice used. Fermented and aged in oak barrels, 12 % new Batonnage every 2 weeks for 4 months Cross-flow filtration
BOTTLING	May 31, 2018 and June 28, 2018: 13,500 bottles produced.
ANALYSIS	Alc: 13.5 % Res Sugar: 1.5 g/L    pH: 3.28
HARVEST	<b>By hand</b> August 28 - September 1 2017 was characterised by 20% less rainfall and dramatic temperature shifts throughout the growing season, resulting in a c.30% loss of yield and a historically early start to the harvest. We escaped the frost and hail that also left their mark elsewhere. Unstable meteorological conditions during the harvest exacerbated the uncomfortable choice of picking either at high acidity or at high sugar levels. Thanks to the flexibility of our team we could respond quickly to these challenges
OPTIMUM SERVICE	Benefits from breathing time and service at 12°-14°C.
	Goes well with white meat or fish in creamy sauces, and most cheeses. Sting-ray/ black butter sauce; pork fillet/ red peppers

## ODYSSEE 2017



“Quite Chablis-like, great cut on the palate”  
Jancis Robinson MW 16.5 points



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. This 2016 vintage was selected by KLM as a “Discovery wine” on its Business Class award-winning wine list for transcontinental flights. Chateau Rives-Blanques is a single-estate vineyard specializing in white and sparkling wines only, owned, managed and tended by the Panman family. We use only our own grapes from fields surrounding our house for our wines. The property is currently under re-conversion back to organic viticulture.



## *Château* **RIVES-BLANQUES**

**ODYSSEE  
2017**

**SELECTED FOR THE WORLD BUSINESS CLASS  
KLM TRANSCONTINENTAL FLIGHTS**

“Le Pech”: Chardonnay at 380 m altitude.



For further information:

The Panman family  
Chateau Rives-Blanques  
11300 Céprie, France

[Rives-blanches@wanadoo.fr](mailto:Rives-blanches@wanadoo.fr)

. + 33 468 314320 M. + 33 675513

