

PROVENANCE	AOP LIMOUX BLANC Occitanie, 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 bio-diverse nature reserve protected by the EU.
VITICULTURE	Ecological: organic treatments, natural cover cropping between the vines. (Organic accreditation (Ecocert) from April 2021)
YIELD	24 hl / ha; 4,400 vines / ha 26-46 year old vines from 4 parcels
VINIFICATION	Grapes from each parcel vinified separately Gentle pneumatic pressing, only best free-run juice used. Fermented and aged 10 months in oak barrels Occasional batonnage Very gentle filtration
BOTTLING	July 19, 2021; 20,000 bottles produced. Natural cork
ANALYSIS	Alc: 14 %; Total Acidity: 3.20 g/L; Res Sugar: 0 g/L; pH: 3,46
HARVEST	<b>By hand:</b> 28, 29 August, 19 September 2020. Yet another unprecedented year: excessively wet in the spring, excessively hot and dry in the summer. As a result, an excellent <i>floraison</i> did not deliver the yield we expected. Quality of the grapes was very good overall, and excellent for the chardonnay, thanks largely to our westerly wind which prevailed throughout.
OPTIMUM SERVICE	Benefits from breathing time and not being served overchilled.
FOOD PAIRING	Goes well with white meat or fish in creamy sauces, and most cheeses. Sting-ray/ black butter sauce; pork fillet/ red peppers

## ODYSSÉE 2020





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 takes the lion’s share of our Limoux Blanc production. Château Rives-Blanques is a single-estate vineyard specialising 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 (Ecocert, April 2021); the wines are Vegan friendly.

*History and legends meet in the vineyards of Limoux*



## Château RIVES-BLANQUES

ODYSSÉE  
2020

“Vincent”: Chardonnay at 380 m altitude



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