

PROVENANCE	AOP LIMOUX BLANC Occitanie, South of France
VARIETY	Chenin Blanc 100%
TERROIR	350 m / 380 m. altitude, on a high terrace of the Aude Eocene molasses, with marl, sandstone, schist and pebbles Confluence of Mediterranean & Atlantic influences. Natura 2000 EU-protected nature reserve
VITICULTURE	Ecological: only organic treatments, natural cover cropping. In re-conversion to organic viticulture (Ecocert certified April 2021)
YIELD	20 hl / ha; 4,800 vines / ha Vines aged 20 – 50 years
VINIFICATION	Fermented and aged in seasoned oak barrels Grapes picked from 2 designated parcels, separately vinified. Gentle pneumatic pressing, only best free-run juice used. Occasional batonnage Gentle filtration A most meticulous selection of individual barrels of first-run juice.
BOTTLING	April 29, 2021, 4,000 bottles produced
ANALYSIS	Alc: 13.5 % pH: 3.30 Res Sugar: 1.9 g/L Total acidity: 3.94 g/L
HARVEST	September 12 and 15, 2020. Once again, another unprecedented year: very wet in the spring, excessively hot and dry in the summer. An excellent floraison did not deliver the yield we expected. Quality of the grapes was outstanding, thanks also to the westerly wind which prevailed throughout.
OPTIMUM SERVICE	Benefits from breathing time and service at 12°-14°C. or take out of the refrigerator 10 minutes before serving. Ages very well.
FOOD IDEAS	Seafood, Asian dishes, cheese. Why not slow roast pork belly?

**DÉDICACE
2020**





So emblematic of the Loire, and now even more so of South Africa, chenin blanc was first introduced into Limoux in 1972 (originally as a complementary variety for Blanquette de Limoux) and has since found a true home at Rives-Blanques, in the foothills of the Pyrenees. We think Chenin blanc distinguishes itself with a natural ability to express a sense of place while still retaining its varietal characteristics. Our own Chenin adventure began nearly 20 years ago, with the introduction of the first Appellation Limoux 100% Chenin blanc, Dédicace 2002. Today, this variety expresses itself here in many voices: oaked and unoaked, sparkling, dry and late harvested, all thanks to our wonderful growing conditions on the top of one of the highest terraces of the Aude Valley. The Panman family has owned, managed, and cared for this 20 ha. estate for 20 years; it is currently returning to organic accreditation (Ecocert) for the second time; the wines are Vegan-friendly.



Château
RIVES-BLANQUES

**DÉDICACE
2020**

CHENIN BLANC

« LASSAIGNE » CHENIN BLANC AT 400M
FOR DÉDICACE



« *Limoux, Vignobles d'Histoire et de Légende* »
History and legend meet in the vineyards of Limoux.
Certified organic in April 2021

CHÂTEAU RIVES-BLANQUES



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