

PROVENANCE	AOP LIMOUX BLANC Occitanie, South of France
VARIETY	Chenin blanc 57% Chardonnay 38% Mauzac 5%
TERROIR	300 m /340 m. altitude. High terrace of the Aude Valley Eocene molasse: pebble rich sandstones and marls Confluence of Mediterranean & Atlantic influences. Natura 2000 European protected nature reserve.
VITICULTURE	Ecological: only organic treatments, natural cover cropping + soil management according to the Méthode Cousinié
YIELD	20 – 45 hl / ha; 4,400 vines / ha 45 – 50 year old vines
VINIFICATION	Grapes sorted by hand Each variety separately fermented and aged in oak barrels Occasional <i>batonnage</i> Rigorous selection of the most interesting barrels. 20% new oak in this individual blend of special barrels
BOTTLING	June 2017, 1500 numbered bottles
ANALYSIS	Alc: 13.42% pH: 3.37 Res Sugar: 0 g/L Total acidity: 4.01 g/L
HARVEST	By hand , September 1, 6, 14, 19 2017 The year was characterised by 20% less rainfall and dramatic temperature shifts throughout the growing season, resulting in a c.30-40% loss of yield overall and a historically early start to the harvest. Unstable meteorological conditions during the harvest itself exacerbated the uncomfortable possibility of picking at high acidity or picking at high sugar levels. This bottle speaks of the flexibility of our team, which enabled us to respond quickly and effectively to these challenges in order to get the right balance between fruit and freshness.

LA TRILOGIE 2017





Our place, our personality and our aspirations are on the line with this wine. It is a very personal voyage into the heart of Rives-Blanques. The challenge is to make a wine that speaks from the soul of our high terrace, over the Aude Valley: a wine that will age long and gracefully, and is a pure reflection of our terroir, as we see it. To this end, the grapes are picked from selected parcels, separately vinified in French oak barrels, and then blended according to the mood of the winemaker - and the family team. Our hopes are high, though the quantities are low, and we are not able to allow ourselves the fun and luxury of this indulgence every year.



Château **RIVES-BLANQUES**

**LA TRILOGIE
2017**

MASTER BLEND OF BEST BARRELS



*For further information:
The Panman family
Chateau Rives-Blanques
11300 Cépie, France*

rives-blanques@wanadoo.fr

T. + 33 468 314320 M. + 33 675513352