PROVENANCE	AOP BLANQUETTE DE LIMOUX
	Limoux, Occitanie, South of France
VARIETY	Mauzac 100%
Terroir	350 m / 380 m. altitude. High terrace of the Upper Aude Valley composed of Eocene Age molasse: pebble-rich sandstones and marls
	Confluence of Mediterranean & Atlantic influences. Natura 2000 protected nature reserve.
VITICULTURE	Sustainable – organic treatments only – soil management following the Méthode Cousinié
YIELD	35 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
	14 months on the lees
BOTTLING	2017 VintageDisgorged March 20193000 bottles
ALYSIS	pH: 3.2 Total Acidity: 4.59 g/L Alc: 12.50 %
	Pressure: 6.89 Bar Residual Sugar: 0 g/L
HARVEST	By hand, 28 August 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 complicated the situation, making it entirely possible – even probable - to pick either too early or too late. This bottle shows that we were able to well navigate these challenges - but only thanks to the flexibility of our pickers.
Tasting asNotes	Fine persistent bubbles, clean attack, fresh and refreshing: ideal aperitif, and a good partner for oysters, old gouda cheese or a spicy Indian curry

Blanquette de Limoux)

2017 BRUT NATURE





Blanquette de Limoux is the world's first and oldest sparkling wine, discovered by Benedictine monks in the abbey of Limoux some 150 years before Champagne was invented. Our label carries the original calligraphy of a document dated 1542, which attests to the provenance and age of Limoux's famous fizz. Blanquette was much favoured in the 19th century by the Czars of Russia and the President of the USA alike. When Thomas Jefferson died, 10% of his legendary wine cellar at Monticello was made up of Blanquette de Limoux. In 2018 Limoux celebrated the 80th anniversary of Blanquette de Limoux as the first appellation of the Languedoc. Chateau Rives-Blanques is a 20-ha single estate vineyard in the foothills of the French Pyrenees specializing in the white and sparkling wines of Limoux, all made from our own grapes. In (re)conversion back to organic.





Château RIVES-BLANQUES

Blanquette de Limoux)

2017

AOP BLANQUETTE DE LIMOUX

50+ year-old Mauzac, traditional bush vines



For further information: Château Rives-Blangues

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