

PROVENANCE	AOP CREMANT DE LIMOUX Limoux, Occitanie - South of France
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	55 hl/ ha; 4,400 vines / ha Single parcel selection, 55 year old vines
VINIFICATION	Hand-sorted 83% fermented at 14°C in stainless steel vats; 17% fermented and aged in French oak barrels. Blended, then second fermentation in the bottle Zero dosage. 3 years and 3 months on the lees, followed by one year bottle ageing
DISGORGED	March 2020
ANALYSIS	Acidity: 3.26 pH: 3.30 SO2: 54 mg/L Alc: 12.01 Pressure: 6.9 bars Residual Sugar: <1
HARVEST	By hand, September 7 2016, impeccably healthy grapes. An unseasonably warm winter, a cool spring, the latest <i>veraison</i> in our history and a summer so hot it was reminiscent of 2003, were the characteristics of this unusual year. These conditions appeared not to worry our vines, which showed no sign of water stress, and favoured outstandingly healthy grapes with a surprisingly good yield – and exceptionally so for the chenin blanc

SAPHIR 2016
ZERO DOSAGE



17- points, Jancis Robinson.com



Limoux has been acknowledged as the fizz capital of the South of France ever since medieval times, famous for its emblematic Blanquette de Limoux, the world's first sparkling wine, which also celebrated its 80th anniversary as the oldest appellation of the Languedoc in 2018. Crémant is a relatively new appellation, introduced in 1990. Saphir was created to celebrate the 20th harvest at Rives-Blanches in 2020, which coincided with the 45th wedding anniversary of its founders (hence the name). Celebrations to mark both events fell by the wayside – to the benefit of the wine itself, which has enjoyed its extra year of bottle ageing. Château Rives-Blanches is a 20-ha single estate vineyard in the foothills of the French Pyrenees specializing in the white and sparkling wines of Limoux, owned and managed by the second generation of the Panman family. Because we generally have 'good' harvests, all our sparkling wines are always single-vintages, and they all are made with our own grapes, grown in designated parcels, hand-sorted and pressed in under 2 hours after being manually harvested. Only 100% organic treatments are used.

"Limoux, Vignoble d'Histoire et de Légende"



Château RIVES-BLANQUES

AOP CRÉMANT DE LIMOUX

SAPHIR
2016



For further information:
CHÂTEAU RIVES-BLANQUES
11300 Cépie France – Tel + 33 468314320
www.rives-blanches.com – rives-blanches@wanadoo

