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PROVENANCE	AOP CREMANT DE LIMOUX
	Limoux, South of France
VARIETY	Chardonnay 80%, Chenin blanc 10%, Mauzac 7%, Pinot Noir 3%
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	hl / ha; 4,400 vines / ha 25 – <u>55 year old</u> vines
VINIFICATION	Hand-sorted Fermented at 14°C in stainless steel vats Blended, then second fermentation in the bottle 25 months on the lees 0 gm/L dosage Disgorged March 2019
BOTTLING	Disgorgement date: March 2019
Analysis	Acidity: 3.77 g/L pH: 3.4 Residual Sugar: 0 g/L Alc: 12.5% Pressure: 7.27 Bar
HARVEST	By hand, September 17 - 22, 2016, impeccably healthy grapes An unseasonably warm winter, a cool spring, the latest <u>veraison</u> 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. They also <u>favoured</u> outstandingly healthy grapes, and

gave us a surprisingly good yield – particularly the chenin blanc.

VINTAGE ROSE BRUT NATURE





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, and the oldest appellation of the Languedoc. It celebrated its 80th anniversary as an appellation in February 2018. Crémant is a relatively new appellation, introduced in 1990, the only Languedoc appellation that allows pinot noir. 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. Because we generally have 'good' harvests, all our sparkling wines are always single-vintages, and they all are made with our own grapes. The vineyard is currently reconverting to organic viticulture accreditation.



VINTAGE ROSE 2016

Disgorged March 2019

AOP CRÉMANT DE LIMOUX
Roses at the end of the rows of Chenin blanc vines



For further information:

CHATEAU RIVES-BLANQUES
11300 Cépie
www.rives-blanques.com; +33 (0)468 314320;
rives-blanques@waandoo.fr













