

PROVENANCE	AOP LIMOUX BLANC South of France
VARIETY	Chardonnay 50% (Odyssée) Chenin blanc 40% (Dédicace) Mauzac 10% (Occitania)
TERROIR	350 m / 380 m. altitude Various: clay, silt, sand, limestone, pebbles Confluence of Mediterranean & Atlantic influences. Natura 2000 protected nature reserve.
VITICULTURE	Sustainable (Terra Vitis)
YIELD	20 - 45 hl / ha; 4,400 vines / ha 20 - 45 year old vines
VINIFICATION	Grapes sorted by hand Each variety separately fermented and aged in oak barrels Batonnage 1 x 8 weeks for 6 months 15 % new oak in the final blend of the three monocepages
BOTTLING	May 2016 (under screwcap)
ANALYSIS	Alc: 12.55% pH: 3.32 Res Sugar: 2 g/L Acidity: 3.94 g/L
HARVEST	By hand, September 9 - 14 2015 A heat wave in June-July followed by 30 ml of rain in early August changed a text-book vintage into the earliest most unusual harvest we have ever had. Quick reaction coupled with the luck of good weather during the harvest gave us wines full of personality balanced with excellent freshness.
TASTING NOTES	Perky and crisp, this blend has tones of citrus, melon and apple associated with each of its three varieties.
FOOD IDEAS	Before a meal, with a meal, or after a meal: the adaptability of this wine lies in the blend.

LE LIMOUX 2015





Chateau
RIVES-BLANQUES

LE LIMOUX
2015

AOP LIMOUX BLEND. LE LIMOUX

This wine, which is literally a blend of our three white Limoux cuvées (a chardonnay, a chenin blanc and a mauzac), was originally designed for the restaurant trade. This explains not only its versatility ('good before a meal, with a meal or after a meal' according to the world's most published wine-writer Hubrecht Duijker) but also its screwcap. Silver medalist of the Decanter and International Wine Challenge competitions, previous vintages of Le Limoux were awarded 89 points by Robert Parker Wine Advocate.



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