

PROVENANCE	AOP LIMOUX South of France
VARIETY	Mauzac 100%
TERROIR	250 m altitude Limestone: clay, chalk and sand Confluence of Mediterranean & Atlantic influences. Protected Natura 2000 nature reserve.
VITICULTURE	Sustainable (Terra Vitis)
YIELD	22 hl / ha; 4,400 vines / ha 55 year old uncloned vines in a single 2 ha block
VINIFICATION	Grapes twice sorted by hand Fermented and aged in oak barrels, 5% new 50% natural yeasts, Batonnage 1 x 8 weeks for 6 months
BOTTLING	May 2016, 4,800 bottles
ANALYSIS	Alc: 12.72 % Res Sugar: 1.3 g/L pH: 3.18
HARVEST	By hand, 14 September 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: conditions that play into Occitania's hand.
TASTING NOTES	Pure apple skin and pear aromas, with notes reminiscent of the gorse delineating the boundaries of this parcel. Clean and fresh, with a creamy texture.
FOOD IDEAS	Daniel Miret - France's youngest Michelin* Chef - pairs Occitania with a peach soufflé. But to show how versatile this wine is, Michelin* Chef Jean Marc Boyer prepared us a calf's head with thinly sliced cuttlefish in a gribiche mayonnaise sauce to accompany this wine. We ourselves enjoy it with Asian cuisines, pastas, quiches, pâtés, elaborate salads, and goats cheese/honey

OCCITANIA 2015





Chateau
RIVES-BLANQUES

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« LOS MOULIGNEROS » OLD MAUZAC AT 250 M FOR OCCITANIA



Mauzac has been growing in and around Limoux for 700 years. Written documents referring to this variety go back to 1525 (Antoine Anticamereta's *Livre de Raison*). DNA tests show it is unrelated to any other grape variety. Limoux is the only appellation in France that allows for 100% mauzac, and Occitania was the first modern expression of this Renaissance grape variety. Now two other producers have joined the adventure, marking a true renaissance in the life of this indigenous grape variety. Ideal for sparkling wines, mauzac is considerably more difficult to vinify as a still wine, needing slow maturation to preserve its acidity and extended hang-time to develop its fruit. Occitania was awarded the Great Gold Medal of the Grands Vins du Languedoc Roussillon, and has five times been selected as the 'discovery wine' for the World Business Class of KLM's trans-continental flights. Vintages 2002, 2003, 2005, 2008, 2011 and 2014 were chosen by La Revue du Vin de France in its annual roundup of the best bottles of the millésime.

For further information:

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