

RIVE SUD

Pays D'Oc Chardonnay



Winemaker

Philippe Fabre

Wine Region

Languedoc

Story

This varietal wine is the result of passion and reasoned viticulture. The grapes are carefully selected among the vineyards located on the different terroirs of Limoux (Languedoc Roussillon) which allows Rive Sud to develop the best wine in terms of taste and quality while limiting the production to preserve their environment.

Vineyard

Sustainable viticulture, using methods of cultivation based on the observation of the natural plant cycles of vines and the development of biodiversity. The vineyards, planted on clay and limestone soils, have been selected within three identified zones of climate and terroir surrounding Limoux: Upper valley of the Aude, Atlantic and Mediterranean.

Vinification

Grapes are directly crushed upon their arrival at the cellar, then naturally fermented after skin process contact of 8 hours at low temperature. The wine will be decanted and chilled stabilized before filtration and bottling.

Tasting Notes

Bright pale gold color in the glass. The nose is scents of ripe white fruit and flowers with a slight buttery touch. On the palate, there is a beautiful balance between acidity and moelleux with a light mineral finish.

Food Pairing

This wine is ideal as an aperitif or with seafood like shrimp or crab, with caesar salad and asparagus risotto.

QUICK FACTS

Variety

100% Chardonnay.

Aging

Stainless steel.

Rive Sud Family

- Rive Sud Sauvignon Blanc
- Rive Sud Pinot Noir
- Rive Sud Pinot Noir Rosé

