

RIVE SUD

Pays D'Oc Pinot Noir Rosé



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

The vineyard is located at the foothills of the Pyrenees Mountains. The highest expression of a vineyard in altitude. In Limoux, more precisely in the Upper Valley, Pinot Noir finds ideal conditions for maximum expression : cool air, altitude, red clay soils rich in iron from the Cretaceous period on a base of crushed limestone. The important temperature difference at altitude between the heat of the day and cool nights is perfect for the production of polyphenols and antioxidants.

Vinification

The grapes are hand-picked, followed by maceration and fermentation under temperature-controlled conditions (15°C) directly on their arrival at the cellar. Maceration occurs in stainless steel tanks.

Tasting Notes

Rose petal color in the glass. The nose is red fruits like raspberries and cherries. On the palate, there is fruity aromas sustained by a rich body finishing wonderfully fresh.

Food Pairing

This wine is ideal as an aperitif and with tapas or or with roasted beef, poultry, tuna salads, burgers or with vegetable pies.

QUICK FACTS

Variety

100% Pinot Noir.

Aging

Stainless steel.

Rive Sud Family

- Rive Sud Sauvignon Blanc
- Rive Sud Pinot Noir
- Rive Sud Chardonnay

