

# RIVE SUD

## Pays D'Oc Sauvignon Blanc



### 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

Individual parcels of Sauvignon Blanc are cultivated in a strict environmentally friendly manner, with minimal use of chemical sprays and complete vineyard traceability. The vines are located in the 3 sub-regions of Limoux : Mediterranean, Oceanic and Pyrenean. The soils are primarily clay-limestone with some rocky, gravelly examples.

### Vinification

The grapes are pressed upon arrival at the cellar and undergo traditional vinification and fining at cold temperatures. They are then fermented under controlled conditions.

### Tasting Notes

Green-yellow color in the glass. The nose is citrus, lime and green apple. On the palate, fresh fruit aromas sustained by a rich body lead to a long, mineral, crisp finish.

### Food Pairing

This wine is ideal as an aperitif or with goat cheese, asparagus and shellfish. Best served at 9°C or 48°F.

## QUICK FACTS

### Variety

100% Sauvignon Blanc.

### Aging

Stainless steel.

### Rive Sud Family

- Rive Sud Chardonnay
- Rive Sud Pinot Noir
- Rive Sud Pinot Noir Rosé

